

M&M Cookies

LAUREN ALLEN PUBLISHED ON FEBRUARY 11, 2023

Servings: 24

Ingredients

- 2 cups all-purpose flour
- 1/2 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 3/4 cups butter, softened.
- 1/2 cup granulated sugar
- 3/4 cups light brown sugar
- 1 egg
- 1/2 Tablespoon vanilla extract
- 1 cups mini chocolate chips
- 1 cup M & M's

Instructions

1. Preheat oven to 375 F.
2. Line a cookie sheet with parchment paper
3. Combine flour, baking powder, baking soda & salt in medium bowl; set aside.
4. Add butter, sugar and brown sugar to a large mixing bowl or stand mixer and creamed together.
5. Add egg and vanilla and mix until combined.
6. Gradually mix in the flour and mix until combined.
7. Stir in chocolate chips and M & M's
8. Scoop dough into large balls (about 3 Tablespoons) and place on prepared baking sheet about 2 inches apart.
9. Bake for 8 to 10 minutes or until light golden brown around the edges (Do not over bake.)

Marshmallow Stuffed S'mores Cookies

Pillsbury Kitchens

20-22 Cookies

Ingredients

- 2 ½ cups unbleached all-purpose flour
- ½ teaspoon salt
- 1 teaspoon baking soda
- ½ teaspoon baking powder
- 1 cup unsalted butter, softened.
- ¾ cup dark brown sugar
- 2 tablespoons honey
- 2 large eggs
- ½ cup milk chocolate chips
- ½ cup mini semisweet chocolate chips
- ¾ cup hand-crushed graham crackers (not fine crumbs)
- 10-11 large marshmallows

Instructions:

- Heat oven to 350°F.
- Cream the butter and sugar (mix until light and fluffy) .
- Mix in the honey then the eggs.
- Gradually add the dry ingredients to the wet ingredients.
- Fold in the chocolate chips then the graham cracker pieces.
- Refrigerate the dough for 1 hour.
- Scoop up 1 tablespoon of dough, roll into a ball, flatten into a circle, then set down on a parchment sheet. Set a marshmallow in in the middle. Top with another flattened circle of dough and press edges together. Repeat with remaining dough.
- Bake for 10-13 minutes, until the sides are golden.

Sugar Cookie Recipe

Laura from Joy food sunshine

32 cookies

Ingredients

1 cup salted butter, softened.

1 cup sugar

2 tsp vanilla extract

2 eggs

2 ½ cups all-purpose flour

¾ tsp baking powder

½ tsp salt

Sugar Cooke Frosting

4 cups powdered sugar sifted.

3-4 tbsp milk

2 ½ tbsp light corn syrup

½ tsp vanilla extract

Get food coloring.

Instructions

Preheat oven 350

- Cream together butter and sugar
- Add vanilla and eggs and mix until combined.
- Add flour, baking powder and salt until combined.
- Mix with hands to combine well.
- Divide dough into 2 equal portions and shape into 2 round disks. Wrap tightly with plastic wrap. Chill in the refrigerator for at least 2 hours.
- Remove dough and place on a floured surface. Roll dough out into ½ inch thickness.
- Use cookie cutters to cut out shapes and place on baking sheets lined with parchment paper. About 1" apart. Repeat until all dough is used.
- Bake cookies 9-10 minutes until cookies are set around the edges.

Make the sugar cookie frosting.

Combine frosting ingredients in a bowl with ½ milk and whisk to combine. Add more milk to create the desired consistency. You may add gel food coloring to make colorful cookies.

Place frosting in piping bags.

Cookies must cool completely before you frost.

Decorate cookies then let set for at least 3 hours. (Frosting will harden)

Store in an airtight container

Brownie Fudge Cookies

Ellie Holland-Tasty Team

10 cookies

Ingredients:

$\frac{3}{4}$ cup brown sugar

2 eggs

$\frac{1}{2}$ cup butter, melted

$\frac{2}{3}$ cup chocolate, melted

1 teaspoon vanilla extract

1 cup all-purpose flour

1 teaspoon baking powder

$\frac{1}{2}$ teaspoon salt

$\frac{2}{3}$ cup dark chocolate chips

$\frac{2}{3}$ white chocolate chips

Instructions:

Preheat oven 350 F

- Cream the brown sugar and butter together. (Mix until light and fluffy)
- Add the eggs and mix.
- Mix in the flour, baking powder & salt.
- Fold in the chips
- Move the dough onto a sheet of parchment paper and chill in refrigerator for 30 minutes.
- Scoop golf size balls of cookie dough onto the baking tray. Leave space between cookies, they do spread.
- Bake 12 minutes until top is crispy with a slightly gooey middle.

Snickerdoodle Cookie recipe

Modernhoney.com

24 Cookie

Ingredients:

1 cup unsalted butter (softened)

1 ½ cups sugar

2 large eggs

2 tsp vanilla

2 ¾ cup flour

1 ½ tsp cream of tartar

½ tsp baking soda

1 tsp salt

Cinnamon-Sugar Mixture:

¼ cup Sugar

1 ½ tbsp Cinnamon

Instructions:

Preheat oven 350 degrees.

- Cream butter and sugar for 4-5 minutes until light and fluffy.
- Mix in the eggs & vanilla.
- Stir in flour, cream of tartar, baking soda, and salt.
- In a small bowl stir together sugar and cinnamon. Set aside.
- Wrap the dough in parchment paper and set in refrigerator for 20 minutes.
- Roll dough into small balls, (golf ball size) drop each ball into the sugar cinnamon mixture. Make sure they are completely covered.
- Place balls on a baking sheet lined with parchment paper. Press each ball down to flatten slightly.
- Bake for 9-11 minutes.