

# CHOCOLATE CHIP M&M COOKIES

Contributed by  
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## Ingredients

- 1 cup butter
- 3/4 cup sugar
- 1 cup [brown sugar](#)
- 1 tablespoon vanilla
- 2 eggs
- 1 teaspoon [baking soda](#)
- 1/2 teaspoon baking powder
- 1/4 teaspoon salt
- 3 cup flour
- 1 cup M&M's
- 1/2 cup chocolate chips
- sea salt (optional)



## Instructions

1. In a saucepan over medium heat, melt butter. Swirl it until brown in color and it reaches a nutty aroma. Remove from heat.
2. Meanwhile, combine sugar, brown sugar, and vanilla in a mixing bowl. Mix browned butter in.
3. Gently blend in eggs, careful not to over mix.
4. Sprinkle baking soda, baking powder, salt & flour over mixture and fold in until combined.
5. Fold in M&M's and chocolate chips.
6. Make large balls and place on parchment paper. Freeze for 4+ hours.
7. Preheat oven to 350, crack with sea salt and bake 12 minutes.