

Chewy Easter M&M Cookies

Ingredients

- **1 cup** salted butter, softened
- **1 cup** light brown sugar or Swerve Brown
- **¾ cup** granulated sugar or All Purpose in the Raw
- **2 large** eggs at room temperature
- **2 teaspoons** vanilla extract
- **3 cups** all-purpose flour
- **1 teaspoon** baking soda
- **1 teaspoon** fine sea salt
- **¾ cup** semi-sweet chocolate chips
- **1 cup** M&Ms in your choice of color, or milk-chocolate chips



Instructions

1. Preheat your oven to 375°. Line two baking sheets with either parchment paper or silicone baking mats.
2. Cream together the softened butter and the sugars or sugar alternatives with an electric mixer until they're fluffy. Add the eggs and vanilla and mix until they're just combined.
3. In a separate bowl or 4-cup measuring cup, whisk together the flour, baking soda, and salt. Slowly mix into the butter mixture.
4. Fold in the candy and chocolate chips.
5. Using a medium cookie scoop (2-3 tablespoons), drop the dough onto your prepared baking sheets. Don't crowd them! These are big cookies, so depending on the size of your sheets, you may have to do them in two rounds.
6. To get that perfect presentation, press a few extra M&Ms or chocolate chips into the top of the cookies.
7. Bake for 7-10 minutes, rotating the pans (switching racks and front to back) halfway through to ensure even baking. When the edges are just beginning to brown, the cookies are ready to come out of the oven. The middles will still be soft.
8. Allow the cookies to cool for 3 minutes on their pans (this will help set those middles) and then transfer to a cooling rack to cool completely.
9. Store them in a sealed container on the counter or, if you think they may by some miracle last more than 2 days, in the fridge to preserve their chewiness.