

M&M'S Christmas Cookies for Santa

Prep Time 15 minutes

Cook Time 10 minutes

Chilling 30 minutes

Total Time 53 minutes

Servings 28 cookies



Ingredients

- 2 cups of GF flour (Bob's Red Mill works!)
- 1/2 teaspoon of baking soda
- 12 tablespoons of butter, softened
- 1/2 cup of granulated white sugar
- 3/4 cup of firmly packed golden-brown sugar
- 1 teaspoon of kosher salt
- 1 teaspoon of pure vanilla extract
- 1 large egg
- 1 large egg yolk
- 3/4 cup of milk chocolate chips
- 3/4 cup of white chocolate chips
- 1/2 cup of Mini Christmas M&M's Baking Bits, plus more for topping cookie dough before baking

Instructions

1. Preheat oven to 375 degrees and line baking sheet with parchment paper.
2. In a medium bowl, whisk together flour and baking soda.
3. In the bowl of a stand mixer with paddle attachment, combine butter, both sugars, vanilla and salt. Beat on medium speed until well combined, about 2 minutes.
4. Add egg and egg yolk, scraping down sides of bowl as necessary.
5. Add in flour mixture and continue mixing just until incorporated.
6. Add in chocolate chips and M&M's and give a final stir. For best results, chill dough for 30 minutes before baking.
7. Measure cookie dough balls with a medium cookie sized cookie scoop.
8. Place cookie dough on baking sheet and top with additional mini M&M's.
9. Bake 8-10 minutes, just until edges are a light golden brown.
10. Don't over bake as cookie will continue baking as it cools.



Recipe from: number-2-pencil.com