

Monster Cookies

Makes about 4 dozen

1/2 cup butter, softened
12 ounces creamy peanut butter
1 cup sugar
1 1/4 cups brown sugar, packed
3 eggs
2 teaspoons baking soda
1/2 teaspoon salt
1/2 teaspoon vanilla
4 1/2 cups quick-cooking oats
1 cup M&Ms
1 cup chocolate chips
1/2 cup raisins (optional)



Preheat your oven to 350 degrees and line baking sheets with parchment paper or silicone baking mats.

In a mixing bowl fitted with the paddle attachment, cream together the butter, peanut butter, and sugars until incorporated. Add in the eggs one at a time, scraping down the bowl as needed. Mix in the baking soda, salt, and vanilla. When fully incorporated, add the oats. Then mix in the M&Ms, chocolate chips, and raisins.

Drop by tablespoons (or use a cookie scoop) about two inches apart from each other on the sheet. Bake for 8-10 minutes (don't overbake!) and let sit on the sheet for 3 minutes before removing to a flat surface to cool. Store in zippered bags or a sealed container.

Barely adapted from Food Network and Paula Deen

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