



Epic Monster Cookies

INGREDIENTS:

1 cup sugar
1 cup brown sugar
1 stick of butter (softened to room temp)
3 eggs
1 ½ cups of Jif extra crunchy peanut butter
¾ tsp salt
2 tsp baking soda
5 cups oatmeal (old-fashioned kind- not instant!)
½ cup M&Ms
½ cup chocolate chips
½ cup chopped pecans
1 tsp vanilla

DIRECTIONS:

In a large bowl, beat butter and sugars together and add eggs and vanilla. Beat until smooth.

Add peanut butter and beat together until well combined.

In a separate large bowl, toss salt, baking soda, oats, pecans, M&Ms and chocolate chips together.

Add bowl of dry ingredients to wet and mix well.

Cover and refrigerate for about two hours (you must do this, or the cookies will spread thin and crunchy when baked). Dough should be just hard enough to still scoop, so test the time a bit, as refrigerators vary in temperature.

Preheat oven to 365F degrees.

Use a large cookie scoop or ice cream scoop to place cookie dough on a parchment paper- covered cookie sheet. Roll them smooth with your hands and then flatten them a little bit before baking. Leave room between to allow cookies to spread.

Bake at 365F degrees for 10-12 minutes. They should be just turning brown on top when you remove them.

Slide cookies off sheet, still on parchment paper, and allow them to cool on counter- they will seem fragile until they cool and harden up.

Enjoy!

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