

Springtime M&M Cookies FromMyCarolinaHome.com

Combining a little unsalted butter with butter flavor shortening gives these cookies just the right amount of buttery goodness with the crispy edges while leaving the centers gooey and soft. Full of flavor with a lot of vanilla, and creamy chocolate inside pastel shells of the candy make these cookies the perfect springtime treat.



Yield - 36 large cookies

Ingredients

2-1/4 cups all-purpose flour
1/2 teaspoon baking powder
1 teaspoon baking soda
1 teaspoon salt

1/4 cups unsalted butter, softened
3/4 cup butter flavor shortening
1/2 cup granulated sugar
1 cup light brown sugar , firmly packed
2 Teaspoons vanilla extract
2 large eggs
2 cups pastel color m&m's (about 1-2/3 of two 10-ounce packages)

Directions

Preheat oven to 350°.

Combine flour, baking powder, baking soda and salt in small bowl, and set aside. Beat butter, shortening, granulated sugar, brown sugar and vanilla extract in large mixer bowl until well combined. Add eggs, one at a time, beating well after each addition. Gradually stir in flour mixture. Stir in M&Ms.

Drop by large rounded tablespoonfuls on baking sheet. Using a 2-tablespoon ice cream scoop will make the cookies uniform in size.

Bake 12-13 minutes, until puffed and lightly browned around the edges.

Allow to cool on baking sheet for five to ten minutes, until cookies have collapsed and set, then transfer to flat pan or plate to cool completely.