



Mark and Jerry

Red's Ultimate M&M's Brand Cookies

Stacy Lundy

1 cup (2 sticks) butter or
margarine, softened
 $\frac{1}{2}$ cup granulated sugar
 $\frac{1}{2}$ cup firmly packed light
brown sugar
1 large egg
1 tsp. vanilla extract

2 cups all-purpose flour
 $\frac{1}{2}$ tsp. baking soda
 $\frac{1}{8}$ tsp. salt
1 (12 oz.) pkg. M&M's
chocolate mini baking bits
 $\frac{3}{4}$ cup chopped nuts (optional)

Preheat oven to 350°. In large bowl, cream butter and sugars until light and fluffy; beat in egg and vanilla. In medium bowl, combine flour, baking soda, and salt; blend into creamed mixture. Stir in M&M's and nuts.

Drop by heaping tablespoonfuls about 2 inches apart onto ungreased cookie sheets. Bake 10 to 13 minutes or until edges are lightly browned and centers are still soft. Do not over bake. Cool 1 minute on cookie sheets; cool completely on wire racks. Store in tightly covered container. *Makes about 3 dozen cookies.*