

Peanut Butter M&M Cookies

Yield: 2 - 3 dozen cookies

1 3/4 cup flour
1/2 teaspoon salt
1 teaspoon baking soda
1/2 cup shortening (or butter for a flatter cookie)
1/2 cup sugar
1/2 cup brown sugar
1/2 cup peanut butter
1 egg
1 teaspoon vanilla
2 Tablespoons milk
1/2 large bag of M&M's

Preheat oven to 350°F. Line a baking sheet with parchment paper or Silpat.

Whisk together the flour, salt and baking soda in a medium bowl; set aside.

In the bowl of a stand mixer fitted with the paddle attachment, cream together the shortening (butter), sugars and peanut butter. Stir in the egg, vanilla and milk. Add the dry ingredients and mix until just combined. Using a wooden spoon, carefully stir in the M&M's.

Drop by tablespoons onto baking sheet and lightly press down with a fork to barely flatten cookies. Bake for 10 minutes.

Source: Adapted from [Baking Junkie](#)