



## COTTEY MONSTER COOKIES

One of the many wonderful things to come out of Cottey College, these chewy peanut butter oatmeal cookies are bursting with goodies! To make the dough dairy-free, replace the butter with refined coconut oil or margarine. To make the dough gluten-free, use gluten-free oats. Adapted from *The Best of Cottey Cooking* by Michael Richardson.

### INGREDIENTS

- 6 Tbsp (87 g) unsalted butter, softened
- $\frac{2}{3}$  cup (134 g) granulated sugar
- $\frac{2}{3}$  cup (134 g) brown sugar, packed
- 2 eggs, room temperature
- 4 tsp (24 ml) vanilla extract
- 1 cup (270 g) creamy peanut butter
- $1\frac{1}{4}$  tsp (7 ml) baking soda
- 3 cups (270 g) quick-cooking oats
- $\frac{1}{2}$  cup (104 g) M&M'S
- $\frac{1}{2}$  cup (85 g) chocolate chips
- $\frac{1}{2}$  cup (85 g) peanut butter chips

*High-altitude:* Reduce granulated and brown sugars by  $\frac{1}{2}$  Tbsp each. Reduce baking soda to  $\frac{3}{4}$  tsp.

## DIRECTIONS

Using a handheld or stand mixer, cream the butter and sugars on medium speed until light and fluffy. Add the eggs, vanilla extract, and peanut butter. Beat for 1 to 2 minutes, scraping down the sides of the bowl as necessary.

Add the baking soda and oats and mix well. By hand, fold in M&M'S and chips. Cover and chill dough for at least 30 minutes and up to 3 days.

Preheat oven to 350° F (177° C). *High-altitude:* Increase temperature by 15–25° F (8–14° C) and reduce baking time as necessary.

Using a medium cookie scoop, drop balls of dough onto a cookie sheet lined with parchment paper. If you refrigerated the dough, you may need to flatten the dough balls a bit. Press a few chocolate chips or M&M'S onto the top of each ball, if desired. Bake for approximately 10 to 13 minutes, or until the edges are slightly browned. Leave on the sheets for a few minutes, then remove to cooling racks to cool completely.

*Makes approximately 3 dozen cookies.*

