

AWARD WINNING MONSTER COOKIES

Madeline's Monster Cookies

1 .5 pound butter	1 pound M & M's
2 pound brown sugar	1 pound chocolate chips
4 cup white sugar	¾ pound Peanut Butter M & M's
12 eggs	1 cup walnuts
1 tsp vanilla	11 ounce butterscotch chips
1 tablespoon corn syrup	
8 tsp baking soda	
2 pound peanut butter	
18 cup oatmeal	
2 cup flour	

Preheat oven to 350 degrees.

Mix butter, brown sugar, white sugar, eggs, vanilla and corn syrup together.

Mix in everything else.

Roll batter into medium sized balls and place on baking sheet lined with parchment paper.

Bake for 14 minutes.

Cool on cookie sheet.

Monster Cookies

2/3 cup butter, room temperature	1 tablespoon maple syrup
2 cups light brown sugar	2 cups peanut butter
1 1/3 cup white sugar	6 cups old fashioned oats
4 eggs	1 cup semi-sweet chocolate chips
1 ½ tsp baking soda	½ cup M & M's for topping
1 tsp vanilla extract	

1. Preheat oven to 350 degrees.
2. Beat together the butter and sugars.
3. Add the eggs, vanilla, syrup and baking soda.
4. Stir in the peanut butter, add the oats and stir again until well combined.
5. Mix in the chocolate chips.
6. Roll balls of dough and place on cookie sheet, flatten slightly.
7. Top with M & M's and light press into dough.
8. Bake for 12 minutes. They will not be firm but will set up as they cool.
9. Cookies can also be made into bars. Press dough into the bottom of a jelly roll pan, top with M&M's and bake for 16-17 minutes.