

SOME

KITCHEN STORIES

fiction + food

White Chocolate Peppermint M&M Cookies

source: twopeasandtheirpod.com | makes 2 1/2 dozen cookies

INGREDIENTS

3 cups all-purpose Gold Medal flour
1/2 teaspoon salt
3/4 teaspoon baking soda
1 cup unsalted butter, at room temperature
1 cup light brown sugar
1/2 cup granulated sugar
2 large eggs
1 tablespoon vanilla extract
1 cup white chocolate chips
1/2 cup crushed candy canes
1 cup White Chocolate Peppermint M&M's

DIRECTIONS

1. Preheat oven to 350°F. Line a large baking sheet with a Silpat baking mat or parchment paper and set aside.
2. Combine flour, salt and baking soda in a medium bowl and set aside.
3. Cream butter and sugars together in a stand mixer fitted with the paddle attachment until combined. Add eggs and vanilla and beat until smooth. Slowly mix in the dry ingredients. Stir in the white chocolate chips, candy canes, and M&M's.
4. Drop heaping tablespoonfuls of dough on prepared baking sheets, about 2 inches apart. Bake for 10-12 minutes or until cookies are golden around the edges, but still soft in the center. Let the cookies cool on the baking sheet for 2 minutes. Transfer cookies to wire rack and cool completely.