



## Giant M&M Cookies

### Ingredients

100g Soft unsalted butter  
75g Caster sugar  
75g Soft light brown sugar  
1tsp Vanilla extract  
1 Large egg  
150g Self raising flour  
25g Cocoa powder  
1/2 tsp Bicarbonate of soda  
1/2 tsp Baking powder  
200g M&M's (keep about 50g back for decorating the top of the cookies)

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### Method

- Preheat oven to 180 degrees centigrade (160 fan) or Gas Mark 4.
- Line 2 baking trays with parchment.
- In a stand mixer beat the butter, caster sugar and light brown sugar until light and fluffy.
- Add the vanilla extract and egg and mix again until incorporated.
- Add the flour, cocoa, bicarbonate of soda and baking powder until a soft dough has formed.
- Add the M&M's (keep back 50g for the tops) to the dough and mix again.
- Form into 9 equal balls and place on the baking trays. These cookies do spread a lot so don't put them too close together. You will need to bake several batches as you get 9 cookies from the mix.
- Bake for 6 minutes then add a few M&M's on each cookie and bake again for another 8 minutes.
- Transfer the cookies to a wire rack after a few minutes to cool completely.