

Cara's Colossal Cookies

Chocolatey, chewy, peanut buttery comfort & joy. That's the best way to describe these homey cookies that are chock-full of goodies. Cara, our Corporate Partnerships Officer, grew up eating these cookies as part of her family's Christmas tradition.

- ½ cup (1 stick) salted butter
- ½ cup packed light brown sugar
- ½ cup granulated sugar or 1 cup unsweetened apple sauce
- 1 cup chunky peanut butter
- 1 tsp pure vanilla extract
- ½ tsp baking soda
- 1-¼ cups almond flour
- 1 cup quick oats
- ¾ cup red and green M&Ms®
- ½ cup of peanut butter chips
- ½ cup of semi-sweet chocolate chips
- ½ cup of Reese's Pieces®
- ½ cup of raisins (optional)

Preheat oven to 350°

Line baking sheet with parchment paper.

In a large bowl, cream the butter and sugars together. Mix in the peanut butter, egg, and vanilla (in that order). Slowly mix in the baking soda and flour. Do NOT over mix. Mix in the quick oats, M&Ms, peanut butter chips, chocolate chips, Reese's Pieces, and raisins. If the dough is very soft and unmanageable by hand, chill the dough for 30 minutes before rolling.

Roll balls of dough, about 2 Tbsp of dough per ball, onto prepared cookie sheet.

Bake 10-13 minutes. The cookies will still look a little soft, which is recommended. Allow cookies to cool. They will firm up as they cool off.

Makes 18 large cookies.

