



softbatch m&m chocolate chip cookies;

1. (sohft bahtch chaw-koh-laht cheep koo-keez) *noun*. Soft, chewy chocolate chip and m&m cookies.

2. Produces 20 Servings.

3. Preparation 45 mins.

4. Oven temperature set to 350.

Ingredients;

$\frac{1}{2}$ c. butter, softened

$\frac{1}{2}$ c. brown sugar

$\frac{1}{2}$ tsp. vanilla

$\frac{1}{4}$ c. vanilla cake mix

$\frac{1}{2}$ tsp. salt

$\frac{1}{2}$ c. mini m&ms, divided

$\frac{1}{2}$ c. sugar

1 large egg

$1\frac{1}{3}$ c. flour

$\frac{1}{2}$ tsp. baking soda

1 c. mini chocolate chips

$\frac{1}{2}$ tsp. butter extract

Instructions;

1. Cream together butter, sugar, and brown sugar.
2. Add egg, vanilla, butter extract, and mix until well combined.
3. Add in the flour, cake mix, baking soda, and salt, and mix until just combined.
4. Fold in mini chocolate chips and mini m&ms.
5. Using a medium cookie scoop, place dough on baking sheet, approximately 1" apart.
6. Bake for 10-12 minutes, and let rest 10 minutes before transferring off of the baking sheet.