**M & M Cookies**

**For the cookies:**

3 cups all purpose flour

1 1/4 tsp. salt

1/2 tsp. baking powder

1 cup unsalted butter

1 1/2 cups granulated sugar

2 eggs

1 Tbsp. vanilla extract

**For the topping:**

M & M’s

**Directions:**

Preheat oven to 375 degrees and line two baking sheets with parchment paper.

In a small mixing bowl, combine flour, salt, and baking powder and stir to combine thoroughly.

In a separate medium mixing bowl, combine butter, sugar, and vanilla extract. Cream with an electric mixer until very light and fluffy, about 2 minutes. The butter should lighten in color and become very pale yellow. Add the egg and continue to beat for another 2 minutes, or until the mixture is very light and fluffy. Be sure to beat the mixture until fluffy; cookies will not spread out unless this step is done properly.

Once the butter mixture is fluffy, add the flour mixture in to the butter mixture in two additions. Beat with an electric mixer just until combined. Do not overmix, as this will result in cookies that are tough and that do not spread out.

Scoop cookies and place on a baking sheet 2 inches apart. Arrange M & M’s on top of cookies. Bake for 10-12 minutes, or until the tops of the cookies are dry and cracked. Cool on a wire rack before serving.

Yield: 2 Dozen