

## M&M Cookies

1 1/2 teaspoons pure vanilla extract  
2 cups all purpose flour  
1 1/4 teaspoons baking soda  
1/4 teaspoon salt  
1 cup unsalted butter, room temperature  
1/2 cup granulated white sugar  
1/2 cup firmly packed light brown sugar  
1 large egg  
1 egg yolk  
1 cup M&M's

Preheat oven to 350°

In large bowl whisk together flour, baking soda and salt, set aside. In large mixing bowl combine butter and sugar, mix until light and fluffy. Add eggs and vanilla, beat until just incorporated. Add flour mixture, again mixing until just incorporated.

Using a medium sized cookie scoop place balls about 2 inches apart on ungreased parchment lined baking sheet. Place M&Ms on top of cookie. Bake for 8-10 or until light golden brown.

\*Note M&M's can be added to the batter after the flour has been mixed in, but I like to put the candies directly on the dough to ensure they stay at the top of the cookie.