

Chewy Oatmeal M & M Cookies (adapted from Sally's Baking Addiction)

2 sticks butter, softened to room temperature
1 cup brown sugar, light or dark (I used dark)
1/4 cup granulated sugar
2 large eggs
1 Tablespoon vanilla extract
1 Tablespoon molasses
1 1/2 cups all purpose flour
1 tsp baking soda
1 1/2 tsp ground cinnamon
1/2 tsp salt
3 cups old fashioned oats
1 1/2 cups M & Ms (I used mini)

Using a mixer, either hand or stand, cream the room temperature butter, brown sugar and granulated sugar for about 2 minutes of medium, until smooth. Add the eggs one at a time, beating after each addition. Scrape the sides and bottom of bowl and add in vanilla and molasses, mixing until well blended. In another bowl, mix together the flour, baking soda, cinnamon and salt. Add to the butter mixture and either mix on low or by hand. Add in the oats and the M & M's, mixing on low or either by hand. Dough is thick and sticky. Chill for an hour (or up to two days) before baking... or you will have flat cookies.

Roll balls about 1 1/2 tablespoons per cookie and place about 2 inches apart on a baking sheet. Bake for 10 - 12 minutes or until light brown. Allow to cook on baking sheet for 5 minutes. The cookies will continue to set on the baking sheet.

Cover and store for up to one week. Enjoy!