

Soft and Chewy M&M Cookies

The BEST Soft and Chewy M&M Cookies. Crisp chewy edges, soft centers and loaded with colorful M&M's. Everyone goes crazy for these.

 Course	Dessert
 Cuisine	Dessert
 Prep Time	20 minutes
 Cook Time	9 minutes
 Total Time	29 minutes
 Servings	15 - 20 depending on size
 Calories	190kcal
 Author	Allison - Celebrating Sweets



★★★★★
4.77 from 60 votes

Ingredients

- 1 1/2 cups all purpose flour see note
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 1/2 cup unsalted butter softened but still cool
- 1/2 cup granulated sugar
- 1/3 cup brown sugar, lightly packed make sure it's fresh and soft
- 1 large egg
- 2 teaspoons pure vanilla extract
- 1 1/2 cups M&M's or a mixture of M&M's and chocolate chips divided

Instructions

1. Preheat oven to 350°F. Line two baking sheets with silicone mats or parchment paper.
2. In a bowl, whisk together flour, baking powder, baking soda and salt. Set aside.
3. In a separate bowl, beat butter and both sugars for 2 minutes, until light and fluffy. Add egg and vanilla extract, mixing until combined, scraping the sides of the bowl as needed. On low speed, add in flour mixture and mix until just combined.
4. Gently stir in M&M's/chocolate chips - I usually add about 3/4 cup into the batter, the rest get pressed on top of the cookies before baking.
5. Scoop balls of dough, between 1.5 and 2.5 tablespoon portions (a little smaller or a little larger than a golf ball). Drop dough onto prepared baking sheets leaving an inch or two for spreading. Using the remaining M&M's, press several (5 or so) onto the top of each mound of dough. Keep in mind that the cookies will spread out while baking, so be generous with the M&M's.
6. Bake for 8-11 minutes (see note), until the edges of the cookies are set but the center is still slightly underdone, this will create a soft cookie. For a crispier cookie, continue baking for another minute two.
7. Place the baking sheets on wire racks and allow the cookies to cool completely. They will firm up as they cool. Optional: for a slightly thicker cookie, you can gently press the edges of each cookie inward (just a bit!) while they are still warm.