

Monster Cookie Recipe



My husband's favorite cookie is Monster Cookies made with lots of peanut butter so we make them more than we should. This weekend we made a batch and wanted to get creative with a variety of ways to use this Monster Cookie dough. Today I am giving you the recipe that I have modified over the last few months. I found the original recipe online and decided to make a lot of changes to it. So this is my version of the Monster Cookie. I will also provide the way we got creative; Monster Cookie Ice Cream Sandwich and Monster Cookie Brownie Cups.

Monster Cookie Recipe

Prep Time: 15-20 Minutes

Cook time: 16 Minutes

Makes: about 24 cookies



Ingredients:

1 jar (16 oz) peanut butter

$\frac{1}{2}$ cup room temperature butter

1 $\frac{1}{2}$ cups brown sugar

$\frac{1}{2}$ cup sugar

3 eggs

1 tsp vanilla

5 cups old fashioned oats

2 teaspoons of baking soda

1 cup milk chocolate chips

$\frac{1}{2}$ cup M&M's

Directions

Step 1. Preheat oven to 350 degrees

Step 2. Line cookie sheet with parchment paper

Step 3. In a large bowl combine peanut butter, butter, brown sugar and sugar. Mix until smooth.



Step 4. Add the eggs and vanilla. Mix until smooth



Step 5. Add the oats and baking soda. Mix it well and evenly.



Step 6. Mix in the chocolate chips and M&Ms. About $\frac{1}{2}$ cup at a time is easier.



Step 7. Use a 1/8 measuring cup to portion the balls of dough. Roll between palms to make smooth.



Step 8. Place 9 cookies on one sheet to allow them room to spread. (picture shows 6 but I moved to a larger pan and was able to get 9 on there:))

Step 9. Bake for 9 minutes then press them down slightly using a fork and bake for another 5 minutes.



Step 10. Let cool on cookie sheet for 2 minutes then transfer to a cookie rack to cool completely.

Step 11. ENJOY



The 2 other creative ways we used the Monster Cookie dough was for Ice Cream Sandwiches and Monster Cookie Brownie Cups.

The Ice Cream Sandwiches were so delicious! All you do is add ice cream to your cookie once they are done baking and cooling. I really enjoyed eating the ice cream on a warm

cookie but it was messier because the ice cream melted quicker.



The Monster Cookie Brownie Cups were by far our favorite way to use the Monster Cookie dough! We made brownie mix from scratch but you can use a box mix for brownies if you prefer. The brownie recipe we used will be at the very bottom of this post.

Monster Cookie Brownie Cups

Ingredients:

Monster Cookie Dough

Brownie Mix already made (your choice)

Directions:

Step 1. Preheat oven to 300 degrees

Step 2. Place cupcake liners in the pan

Step 3. Place a 1/8 cup of cookie dough into the cupcake liners and press it down so it evenly fills the bottom of the cup.



Step 4. Pour in the brownie batter on top of the cookie until the cupcake liner is almost full. (Brownies do not rise like cake so it can be fuller than a regular cupcake).



Step 5. Bake for 45 minutes

Step 6. ENJOY!!!



I really hope you enjoy the Monster Cookie Recipe and the 2 fun ways to use the dough. If you have anymore Monster Cookie ideas let me know in the comment box below. Please follow me on Facebook, Twitter or Instagram.

EverythingKaysi's Brownie Recipe

Ingredients

4 Large Eggs

8 oz Melted Butter

1 $\frac{1}{4}$ Cocoa

1 cup Sugar

1 cup Brown Sugar

$\frac{1}{2}$ Flour

1 tsp Vanilla Extract

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

Directions:

Step 1. Preheat oven to 300 degrees

Step 2. Grease pan or cupcake liners

Step 3. Whisk eggs until fluffy and light yellow in color.

Step 4. Stir in brown sugar and sugar until smooth

Step 5. Blend in butter, cocoa, flour, vanilla and salt until you have a smooth mix

Step 6. Place batter into greased pan or cupcake liners

Step 7. Cook for 50 minutes in larger pan and 45 minutes for cupcakes. Check the batter with a toothpick to make sure it is done before serving.

Step 8. ENJOY



Ice Cream Sandwich