## MONSTER COOKIES



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## Ingredients

- 1 cup white sugar
- $1 / 2$ cup brown sugar
- $11 / 2$ cups all-purpose flour
- $11 / 4$ cups oatmeal
- $11 / 4$ cups coconut
- 1 tsp baking soda
- 1 tsp baking powder
- $1 / 4$ tsp salt
- 1 cup butter, room temperature
- 1 egg, lightly beaten
- 1 cup peanut butter coated candies, candy corn, chocolate chips or raisins
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## Steps to Make

- Preheat oven to 350 F. Line two baking sheets with parchment paper. Set aside.
- In a large bowl, mix together white and brown sugar, oatmea, coconut, all-purpose flour, baking soda, baking powder and salt.
- Add butter and rub it all together with your hands until mixture is crumbly.
- Add egg and stir together until mixture is moist. Add in peanut butter candies and mix well. Shape into 1-inch balls and place on prepared baking sheet. Chill for 15 to 20 minutes.
- Before baking flatten slightly with a fork. Bake in preheated oven for 12 to 15 minutes. Transfer to a rack to cool completely. Store in an airtight container.
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