

Over the Rainbow Cookies



1. Open M & M pack and sort them by color (fun!)
2. Use your favorite chocolate chip cookie recipe, for me it's Martha's Chewy Chocolate Chip (listed below) and STOP at the part where it suggests adding chocolate chips.
3. When dough is formed, you have two options for adding the M & M's.
 - a. Sort dough equally into 6 bowls and add your pile of one color M & M per bowl.
 - b. OR do the lazy way like I did, take a handful of dough and add some of one color M & M for each cookie.
4. Bake per usual and when cooled. Display in rainbow order of course - Enjoy :)

Martha's Chewy Chocolate Chip Cookie

- 2 1/4 cups all-purpose flour
- 1/2 teaspoon baking soda
- 2 sticks (1 cup) unsalted butter, room temperature
- 1/2 cup granulated sugar
- 1 cup packed light brown sugar
- 1 teaspoon kosher salt
- 2 teaspoons pure vanilla extract
- 2 large eggs
- 12 ounces semisweet chocolate chips (2 cups)
- 1 package plain M & M's

Directions

1. **Step 1**

Preheat oven to 350°F with racks in the upper and lower third positions. In a small bowl, whisk together flour and baking soda; set aside. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and both sugars on medium speed until light and fluffy, about 3 minutes. Add salt, vanilla, and eggs; mix to combine. Reduce speed to low and gradually add flour mixture, mixing until just combined. Place a handful of one color M & M into dough.

2. **Step 2**

Using a tablespoon measure, drop heaping portions of dough about 2 inches apart on baking sheets lined with [parchment paper](#).

3. **Step 3**

Bake until cookies are golden around the edges, but still soft in the center, 8 to 10 minutes. Remove from oven, and let cool on baking sheet 1 to 2 minutes. Transfer cookies to a wire rack and let cool completely. Store cookies in an airtight container at room temperature up to 1 week.

