

Chocolate Chipper Champs

Makes about 2 dozen 3-1/2 inch cookies

Ingredients

- 3/4 cup butter or margarine
- 1 1/3 cups firmly packed light brown sugar
- 2 eggs
- 1 tsp vanilla
- 2 1/4 cups flour
- 1 tsp baking soda
- 1/2 tsp salt
- 1 cup M&M's Plain Chocolate Candies
- 1/2 cup chopped nuts

Instructions

1. Beat together butter and sugar until light and fluffy.
2. Blend in eggs and vanilla.
3. Gradually add combined flour, soda, and salt; mix well.
4. Stir in candies and nuts.
5. Drop dough by heaping tablespoonfuls onto greased cookie sheet about 3" apart.
6. Press 3-4 additional candies into each cookie, if desired.
7. Bake at 350°F for 10-12 minutes or until lightly browned.
8. Cool on cookie sheet about 3 minutes; remove cookies to wire rack to cool thoroughly.

****Variation:**** For 4 dozen 3-1/2 inch cookies, double ingredients. Proceed as recipe directs.

CHOCOLATE CHIPPER CHAMPS

3/4 cup butter or margarine

1-1/3 cups firmly packed light brown sugar

2 eggs

1 teaspoon vanilla

2-1/4 cups flour

1 teaspoon soda

1/2 teaspoon salt

1 cup "M&M's" Plain Chocolate Candies

1/2 cup chopped nuts

Beat together butter and sugar until light and fluffy; blend in eggs and vanilla. Gradually add combined flour, soda, and salt; mix well. Stir in candies and nuts. Drop dough by heaping tablespoonfuls onto greased cookie sheet about 3" apart. Press 3-4 additional candies into each cookie, if desired. (OVER)

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Bake at 350 F. for 10-12 minutes or until lightly browned. Cool on cookie sheet about 3 minutes; remove cookies to wire rack to cool thoroughly.

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