



# Week 3: Monster Cookies

## Ingredients

### Wet Ingredients

- 6T Butter (soft)(86g)
- 1c Brown Sugar (200g)
- ½c White Sugar (100g)
- 2 Egg
- ½ tsp Vanilla Extract
- 1c Peanut Butter (250g)

### Dry Ingredients

- 3 ½ c Rolled Oats (280g)
- ½ tsp Baking Soda

### Mix-Ins

- ¼ c +2T Chocolate chips
- (65g)
- ¼ c M&Ms (Plus more for on top)

## Directions

- 1) Pre-heat oven to 375°F
- 2) Cream together the butter and sugars together for 3 minutes. Scrape the bowl and paddle in the middle and at the end.
- 3) Add your eggs one at a time making sure that the egg is fully incorporated before adding the next one. Add the vanilla after the last egg, scraping the bowl.
- 4) Add the Peanut Butter to the bowl. Mix for 3 minutes until it is all incorporated.
- 5) While mixing, combine your Oats and Soda in a large bowl. Making sure they are dispersed.
- 6) Once the Peanut Butter is combined, add the Dry Ingredients to the bowl and mix to combine.
- 7) Add the chocolate chips and M&Ms.
- 8) Form the dough into golf ball sized pieces and place on a cookie sheet 2 inches apart. Place 3-4 M&Ms on top of each ball pressing them in slightly
- 9) Bake at 375°F for 12-16min or until the outside of the cookie has darkened slightly.

Note: You can put these into the refrigerator or freezer after portioning, however, they will not spread as much, so make sure you press the balls down a bit more so they are thick discs. Bring to room temperature before baking for best results.



## Baking Reflections

This week's cookie is a personal favorite of mine and my friends: Monster Cookies. Monster cookies are a particular Mid-western specialty. Originated by a Michigan State photographer and father of six these cookies originally were a way for him to empty his cupboards and feed the many kids who would descend on his house every week. Although, my guess is the cookies also had something to do with his home's popularity.

As you may have noticed, the first step in making most cookies is that you have to leave your butter out to soften. When the craving for cookies strikes, this can be a very frustrating thing. As you set out your butter for this recipe, place it somewhere you will notice it. Depending on the warmth of your house, your butter should be ready within an hour, but be intentional about that wait. You can set it out as you prepare the other ingredients, or as I sometimes do, set a stick of butter out as I leave the house for a stressful day. No matter how bad things get that day, there will be cookies ready to bake when you get home. As you see that butter and prepare the other ingredients, what are the signposts of hope for you?

Whereas most cookies strive for light and delicate textures, these monster cookies are dense and hearty. Other recipes incorporate some flour or have you grind the oats to lighten it up. However, for a text about strengthening for a long wait, I think you need the full peanut butter and oatiness to face the challenges of our world. As you incorporate those elements, what is giving you strength today?

During difficult seasons, it is the often-unexpected moments of joy that bring encouragement and hope. As you include the chocolate chips and M&Ms, reflect on what brings you joy? What is something fun you can do as a regular practice? Consider saying thanks to God for every M&M you press into the cookie.