

Flourless Monster Cookies

Prep time
8 mins

Cook time
8 mins

Total time
16 mins

Ingredients

- 2 large eggs
- 1 cup creamy (not drippy) peanut butter (I used JIF)
- 3/4 cup light brown sugar packed
- 1/4 cup granulated sugar
- 2 teaspoons vanilla extract
- 3/4 cup old fashioned oats (I used gluten-free rolled oats)
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1/2 cup Mini M&Ms (swap dairy free for dairy-free version)
- 1/2 cup mini semisweet chocolate chips (I used dairy-free mini chips)

Instructions

1. **Add** the eggs, creamy peanut butter, light brown sugar, granulated sugar and vanilla extract to a large mixing bowl. **Stir** together using a rubber spatula or wooden spoon until combined and no yellow streaks remain.
2. **Add** the oats, baking soda and salt and mix well until combined. Next, **add** the mini M&Ms and mini chocolate chips and **mix** well until all of the chips are incorporated. Dough will be thick and more wet than traditional cookie dough.
3. **Line** a large baking sheet with parchment paper and use a medium cookie scoop to **scoop** the dough into balls. You can also use a heaping tablespoon. **Cover** the dough with plastic wrap and refrigerate for at least 2 hours, or up to 3 days. You can also **chill** the dough in the bowl and scoop it out after chilling. *See recipe notes for freezing the dough.*
4. Once the dough is chilled, **preheat** the oven to 350°F and line a separate large baking sheet with parchment paper. **Transfer** the cookie dough balls to the baking sheet 2-3 inches apart. At least 2 inches apart. **Bake** for 8-10 minutes or until edges are set. Start checking them at 8 minutes to ensure they don't over-bake.
5. While baking, place the remaining dough back in the refrigerator until the previous batch is done. **Repeat** the process until all the dough is baked.
6. **Allow** cookies to **cool** on the baking sheet for 5-10 minutes then transfer to a wire rack to cool completely. **Store** in an air tight container at room temperature for a few days, in the fridge for 1 week or freeze for up to 6 months.

Notes

How to freeze: scoop the cookie dough out onto a parchment lined baking sheet. Place in the freezer for at least one hour to freeze solid. When they are solid, transfer them to a plastic bag or storage bag to save room and store in the freezer for up to 6 months. Bake from frozen. You may need to add a minute or 2 to the bake time.

Nutrition

Serving: 1 cookie | Calories: 197 KCAL

Carbohydrates: 23 G | Protein: 5 G | Fat: 10.2 G

Cholesterol: 21 MG | Sodium: 173 MG | Fiber: 1.6 G | Sugar: 18.5 G

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