

Valentine's Thick M&M; Cookies

Time & Yield

Prep Time: 20 minutes | Chill Time: 2 hours | Bake Time: 16–18 minutes | Yield: 8 large cookies

Ingredients

Ingredient	Amount
All-purpose flour	2¼ cups (270 g)
Baking soda	¼ teaspoon
Baking powder	½ teaspoon
Cornstarch	1 tablespoon (8 g)
Espresso powder (optional)	½ teaspoon
Dark brown sugar	¾ cup (165 g)
Granulated sugar	3 tablespoons (38 g)
Egg + egg yolk	1 egg + 1 yolk (cold)
Salted butter	1 cup (227 g), cold & cubed
Vanilla bean paste	1 tablespoon (13 g)
Semi-sweet chocolate chips	¾ cup (128 g)
Valentine's M&M's	¾ cup (135 g)

Instructions

- 1 Beat cold cubed butter on high speed for about 2 minutes until creamy.
- 2 Add brown sugar and granulated sugar; beat 2–3 minutes until fluffy.
- 3 Mix in the egg, egg yolk, and vanilla; beat 3–4 minutes until smooth.
- 4 In a separate bowl, whisk flour, baking soda, baking powder, cornstarch, and espresso powder.
- 5 Gradually add dry ingredients to the dough and mix just until combined.
- 6 Fold in chocolate chips and M&M;'s gently.
- 7 Scoop 4-ounce dough balls onto a parchment-lined baking tray.
- 8 Chill dough for at least 2 hours or overnight.
- 9 Bake at 350°F (175°C) for 16–18 minutes until edges are set and centers are soft.

Nutrition (per cookie)

Calories	Approx. 480
Carbohydrates	58 g
Fat	25 g
Protein	6 g
Sugar	34 g

Food Safety Note

Bake cookies to an internal temperature of at least 160°F. Do not consume raw cookie dough. Follow USDA food safety guidelines when handling eggs and dairy products.

Disclaimer

Nutrition values are estimates only and may vary depending on ingredients and equipment used.

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