

## Chunky Monster Cookies

Recipe Courtesy of Jake and Jazz Smollett

### Ingredients:

1 stick butter  
 $\frac{3}{4}$  cup brown sugar  
 $\frac{3}{4}$  cup granulated sugar  
 $\frac{1}{2}$  cup unsweetened applesauce (used as an egg substitute) 1 egg =  $\frac{1}{2}$  cup applesauce  
1 teaspoon vanilla  
2  $\frac{3}{4}$  cup all-purpose flour  
1 teaspoon baking soda  
1 teaspoon baking powder  
 $\frac{1}{4}$  teaspoon salt  
 $\frac{1}{2}$  cup white chocolate chunks or chips  
Toffee pieces, m&ms, walnut halves

### Method:

1. Preheat the oven to 325 degrees.
2. Melt the butter over medium heat, often stirring, until it is completely melted, and add to a medium mixing bowl to cool to room temperature.
3. Pour in the brown sugar and granulated sugars and continue to stir.
4. Continue to stir until smooth and glossy.
5. Add applesauce and vanilla and mix until combined. You can do this with a spatula.
6. In a separate bowl, whisk together the flour, baking soda, baking powder, and salt.
7. Add the dry ingredients into the wet ingredients by gently folding.
8. Add the chocolate chunks, toffee, m&ms, and walnut halves.
9. Scoop about a  $\frac{1}{4}$ - $\frac{1}{3}$  cup of the cookie mixture out, roll into a ball, and gently flatten with your hand placing onto a parchment paper-lined sheet tray.

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10. Bake the cookies until they are slightly golden, about 10-12 minutes. They will continue to carry over cook once removed from the oven.
11. Let them cool and eat with a glass of milk.