

MONSTER COOKIES

SHOWCASED AT MONSTER JAM 2020

INGREDIENTS:

- 1 ½ Cups Butter, softened
 - 1 ½ Cups Sugar
 - ¾ Cups Brown Sugar
 - 4 Eggs
 - 2 ½ tsp Vanilla Extract
 - 1 tsp Lemon Juice
 - 3 Cups All Purpose Flour
 - ¾ Cups Oats
 - ¾ tsp Baking Soda
 - 1 tsp Salt
 - ¼ tsp Cinnamon
 - 1 Cup Chocolate Chips
 - 1 Cup Walnuts
 - 1 Cup Chopped Dried Cranberries
 - 1 Cup Crushed Potato Chips
 - 1 Cup Chopped Pretzels
- *You can substitute other dried fruit, nuts, or dry ingredients in equal proportion



INSTRUCTIONS:

1. Preheat oven to 350 degrees Fahrenheit.
2. Beat butter and sugars until light and fluffy.
3. Add eggs one at a time until thoroughly combined.
4. Add the vanilla and lemon juice.
5. In a separate bowl, mix the flour, oats, baking soda, salt, and cinnamon.
6. Slowly add the dry mixture to the butter mixture. Then add the chocolate, nuts, chips, pretzels, and cranberries and fold into mixture.
7. Using a 1.5 oz scoop or large spoon, scoop onto a lined cookie sheet.
8. Pop tray into refrigerator and cool dough for about 20 minutes before baking.
9. Bake for 10-12 minutes, or until lightly browned.
10. Let cool on tray before moving.