

# M&M Cookies

## Ingredients

- 2 stick unsalted butter softened
- 1 cup granulated sugar
- 1 cup packed light brown sugar
- 2 large egg
- 1 teaspoon pure vanilla extract
- 3 cups all-purpose Gold Medal Flour
- 6 tablespoons Instant vanilla pudding mix
- 1 teaspoon baking soda
- 1 teaspoon kosher salt
- 1 1/2 cup mini chocolate chips
- 2 or 2-1/2 cups red, white and blue M&M's

## Instructions

1. Preheat oven to 265 degrees F. and line a large baking sheet with a silpat liner or parchment paper.
2. In a large mixing bowl cream, your butter and sugars until well combined. Add your egg and vanilla mixing to combine. Add your flour, pudding mix, baking soda and salt, stirring to combine. Add chips and m and m's stirring to combine.
3. With a medium cookie scoop, place dough 1 inch apart from each other. Bake for 19 minutes until cooked through. Let cool on cookie sheet for 10 minutes before transferring to cooling rack. Enjoy!

\*This recipe is from <https://picky-palate.com/> Adapted

# Kid-Friendly Patriotic Punch

- cran-cherry juice (red)
- kid-friendly piña colada drink (white)
- blue raspberry drink (blue)
- *Twizzlers*
- *Twizzlers* PULL 'N' PEEL

1. Start by filling the glass about 1/4-1/3 of the way up with the drink with the highest sugar content per serving (red in this case).
2. Then, fill the cup FULL of ice.
3. Pour the drink with the next highest sugar content (white in this case) *very* slowly over the ice. You'll use the ice as a sort of buffer – pouring directly on to the ice with a very slow pour (small amount). If you just pour a whole bunch in quickly, the colors will combine.
4. Repeat with the last layer (blue in this case)
5. Snip the ends off of a *Twizzlers* candy and place in the drink for a straw. For some added fun, you could take some of the red, white, and blue *Twizzlers* PULL 'N' PEEL candy to add a little edible bow or tie to your straw.

\* This recipe is from <https://www.momendeavors.com/kid-friendly-patriotic-punch/>