

Yield: 72 **Author:** Sweet Tea & Fried Pies



Flourless Monster Cookies

My mom recalls these cookies as a staple after-school treat. Chewy, peanut buttery and chocolaty, they can be a bit messy to make but totally worth it.

Prep time: 5 M Cook time: 15 M Total time: 20 M

INGREDIENTS:

- ½ cup unsalted butter, softened
- 1⅓ cups firmly packed brown sugar
- 1 cup granulated sugar
- 3 eggs
- ¾ teaspoons vanilla
- 2 teaspoons baking soda
- 4½ cups quick oats
- 12 ounces candy-coated chocolates

INSTRUCTIONS:

1. Preheat oven to 350 degrees and line two baking sheets with parchment paper.
2. Cream butter and sugars in a large bowl or standing mixer until light and fluffy. Add eggs and vanilla. Mix in baking soda and quick oats until fully combined.
3. Fold in candy-coated chocolates.
4. Shape into balls about 1 inch in diameter. Place cookies about an inch apart on prepared baking sheets and bake for 12-15 minutes.
5. Cool on baking sheet 2 minutes and then carefully move to a wire cooling rack to cool completely.

To assemble as Ice Cream Sandwiches

1. For each ice cream sandwich, place 1 scoop of ice cream (about 1/3 cup) between 2 cookies of equal size. Gently press cookies together. The ice cream should spread to edge of cookies. Eat immediately, or to save for later, wrap sandwiches individually in plastic wrap. Place in resealable freezer bag.

Calories	Fat (grams)	Sat. Fat (grams)	Carbs (grams)	Fiber (grams)
72.73	1.83	0.93	13.47	0.39

Net carbs	Sugar (grams)	Protein (grams)	Sodium (milligrams)	Cholesterol (grams)
13.08	9.19	0.83	52.19	11.16

Recipe Developed by Kyla Kummer, Sweet Tea & Fried Pies © 2019. All rights reserved.