

Cooking Corner Tips To Help You

Baking Fun Means Making Magical Munchies

(NAPSA)—Cookie lovers may find they have the makings of some memorably magical snacks already in their kitchen cupboards.

Kitchen basics such as creamy peanut butter and delicious baking chocolate bits can help create a scrumptious after-school snack or a sensational, edible party gift, such as “M&M’s” Miracle Cookies. These easy-to-make tasty treats are called Miracle Cookies because they are made with only five ingredients.

When stocking up on the basics, say the experts, it’s a good idea to focus on quality. The best baking bits, for example, can help you create the most memorable cookies.

Candy-coated chocolate such as “M&M’s” Chocolate Mini Baking Bits can add excitement and color to any recipe, so it’s really no “miracle” that these quick and easy cookies are so wonderful.

“M&M’s”[®] Miracle Cookies

Ingredients

- 1 egg
- 1 cup creamy peanut butter
- 1 cup granulated sugar
- 1 teaspoon vanilla



Kids enjoy making and eating these cookies that are made completely without flour.

½ cup “M&M’s”[®] Chocolate Mini Baking Bits

Directions

Place egg, sugar, peanut butter, and vanilla in a mixing bowl, and mix together well. Mixture will be stiff. Add the “M&M’s”[®] Chocolate Mini Baking Bits. Drop well-rounded teaspoonfuls onto ungreased cookie sheet. Bake in a 350°F (177°C) oven for 8 to 10 minutes or until edges are brown. Remove from oven, cool.

Makes about two dozen small cookies or 18 larger ones.

For more recipes, baking tips and other information, visit the “M&M’s” Web site at mms.com.