

Knmlk college essay



**ASSIGN
BUSTER**

M&M Cookie Bars-Adapted From My Kitchen Cafe (Originally from Cook's

Illustrated) Makes 24 barsIngredients: 2 cups, plus 2 T. all-purpose flour

(spoon the flour into the measuring cups and level off with a knife) ½ tsp

salt ½ tsp baking soda 12 T. butter (170g), melted and cooled slightly 1 cup

(198.

5g) light brown sugar ½ cup (99g) granulated sugar 1 large egg 1 large egg

yolk 2 tsp vanilla (I substituted two (2) 8g packets of vanilla sugar and used

it as part of the granulated sugar called for) 15 oz (430g) bag of M&M's

Directions: Preheat the oven to 325°F (160°C) and place the rack in the

lower-middle section. Line a 9X13" pan with foil and grease the foil with

baking spray or softened butter. Melt the butter and set it aside to cool

slightly. Whisk the flour, salt and baking soda together in a small bowl and

set aside. Put both the sugars (and vanilla sugar if using) in a large mixing

bowl. Pour the butter in and whisk together until well combined.

Add the egg and egg yolk and whisk well again. Dump the flour mixture into

the batter and mix together with a rubber spatula until just combined and a

thick dough is formed. Do not over mix it. Add 1 heaping cup of M&M's and

mix them in to distribute evenly throughout the dough. Dump the dough

onto the foil lined pan and spread out evenly.

Spread the remaining M&M's over the top and press them into the dough a

little. Bake up to 28 minutes (mine only took 23) until it just begins to brown

and the edges begin to pull away from the edges. The center will still be soft,

but the residual heat will continue to cook it after it comes out of the oven.

You can let it cool on the pan placed on a wire rack, but I prefer to grab the

foil sling and carefully transfer it immediately onto a kitchen towel on the counter so that it doesn't cook too much more.

Once cooled completely, this will leave you with chewy soft cookie bars instead of crunchy ones! Cut into squares when cooled. www.lizzygoesdutch.blogspot.com.

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