



Pembroke Pines Baking Spirits Bright

On December 19, Mrs. Claus will share her secret recipe with the residents of Pembroke Pines. Tune in to Facebook and Instagram where you can watch and follow along as Mrs. Claus measures and mixes all the ingredients for BAKING SPIRITS BRIGHT this Holiday Season. Make sure to gather all the ingredients before the show, pay special attention and follow each step, and you and your family can bake the same cookies Santa loves. As the cookies are baking, Santa himself will read everyone a holiday story. When the Cookies are fresh out of the oven make sure to enjoy them with the entire family. Be sure to capture pictures of your family baking memories together and don't forget to share with us and on your personal Facebook and Instagram pages tagging the City of Pembroke Pines and use the hashtag #pinesbakingspiritsbright

Here is a list of ingredients:

Ingredients

- 1 1/2 sticks of unsalted butter softened
- 1/2 cup of baker's fine granulated sugar
- 1/2 cup of dark brown sugar
- 1 egg
- 1 teaspoon of pure vanilla extract
- 2 1/4 cups of all-purpose flour
- 1 teaspoon of baking soda
- 1 tablespoon of cornstarch
- A pinch of salt
- 3/4 cup of baking chocolate chips
- 1 cup of M&M's® Holiday Milk Chocolate

Instructions

1. Pre-heat oven to 350 degrees (F). Prep your cookie sheets by either layering them with silicone baking mats or use parchment paper.
2. In a mixer, combine butter with your granulated sugar and brown sugar. Combine well.
3. Crack your egg into the batch and mix in the egg with the vanilla extract. Ensure it's mixing evenly and scrape the bowl as needed.
4. In a separate large bowl, mix flour with salt, cornstarch, and baking soda. Mix well. Slowly add in this dry ingredient mix into your mixer bowl and whisk well as you add more ingredients.
5. Once majority of the ingredients have been mixed well, slowly pour in your M&M's® Holiday Milk Chocolate and baking chocolate chips.
6. Using a cookie scoop or large spoon, place cookie dough balls onto baking mat/parchment paper and leave about 1 1/2 inches in-between the cookies. Feel free to use a few extra M&M's® Holiday Milk Chocolate and place them on top of your cookie dough balls, so you will be able to see the candy on the tops of the cookies.
7. Bake for 10 minutes, or until the edges have started to lightly brown and harden.
8. Cool your cookies on a cooling rack or remove them from the baking sheet with a spatula to a flat room-temperature surface.
9. Serve warm or cooled! Whatever you prefer--pair these cookies with Great Value 2% Milk, because it tastes awesome!