

## M&M Cookies

1 cup shortening (I use margarine)	1 cup firmly packed brown sugar
1/2 cup granulated sugar	2 tsps vanilla
2 eggs	2 1/4 cups sifted all-purpose flour
1 tsp baking soda	1 tsp salt
1 1/2 to 2 cups M&M Plain Chocolate Candies (3/4 pound)	

1. Blend shortening and brown and granulated sugars in a large bowl. Beat in vanilla and eggs. Sift remaining dry ingredients together; add to sugar-egg mixture, blending well. Stir in 1/2 cup (I use a cup) of candies (reserve remaining candies for decorating).
2. Drop from teaspoon on ungreased cookie sheet; decorate tops with remaining candies (I usually put three on top). Bake in moderate oven (375°) 10 minutes or until golden brown.
3. Remove cookies with spatula to wire racks; cool completely. After baking, some candies may be slightly cracked. This adds texture and interest to cookies – still the same delightful flavor.