

# Frankenstein's Monster Cookies

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## Ingredients

- 1 cup all-purpose flour
- 3¼ cups quick oats
- 1 tsp. baking powder
- 1 tsp. baking soda
- ¾ cup (1½ sticks) unsalted butter, softened
- 1¼ cups granulated sugar
- 1¼ cups brown sugar
- 1 cup (8 oz.) chunky peanut butter
- 2 eggs
- 1 Tbsp. vanilla extract
- 1 cup M&Ms
- 1 cup mini peanut butter cups
- ½ cup raisins



## Directions

1. Preheat your oven to 375°F. Line cookie sheets with aluminum foil or grease them.
2. Stir together the M&Ms, mini peanut butter cups, and raisins in a small bowl. Set aside.
3. Whisk together the flour, oats, baking soda, and baking powder in a medium bowl.
4. Cream together the butter and sugars with a stand mixer or electric hand mixer until uniform. Beat in the peanut butter, eggs, and vanilla extract until well-combined. Stir in ⅓ of the dry ingredients at a time until the batter is uniform. Stir in the mix-ins.
5. Using an ice cream scoop or ¼ cup measuring cup, drop balls of cookie dough onto the cookie sheets, being sure to leave about 2" of space between each. Bake the cookies for 10-14 minutes, just until the edges begin to brown and the tops look dry. Cool for 5 minutes on the cookie sheets, then remove to cooling racks to cool completely.