

Monster Crush Cookies

Makes 8-10 dozen

Prep and bake time: 60 minutes

6 Eggs (medium)

2 cups Brown Sugar

2 cups White Sugar

1 1/2 tsp Vanilla

1 1/2 tsp Honey

4 tsp Baking Soda

1 cup salted Butter (room temperature)

3 cups smooth Peanut Butter

9 cups Oatmeal

1 cup Chocolate Chips

2 cups M & Ms (plain)

1/2 cup Salted Peanuts (chopped)



1. Mix in large pan or extra large mixing bowl in the order given.
2. Using large spoon, drop cookie dough onto greased baking sheet, flatten slightly, and sprinkle with chopped peanuts. Allow room for cookies to spread when baking.
3. Bake at 350° F for 8 to 10 minutes. Allow cookies time to cool before transferring to cooling racks.

Chewy and packed with protein, these monsters are a go-to favorite for busy cellar teams, winemakers, and crush pad crews.

Notes: While we are partial to Fairsing Honey, any honey variety or light corn syrup will do. If more crunch is preferred, substitute a chunky peanut butter to punch-up the protein in these hearty cookies.