

# DINNERLY



## M&M Compost Cookies

with Oats & Salted Peanuts



1h



2 Servings

The compost cookie, the garbage cookie, the trash cookie...we promise the name has nothing to do with the taste. These cookies take the odds and ends of your pantry and bring them together to create something new and beautiful, just like composting! We think Mother Earth would approve of this sweet, salty, chocolatey concoction. We've got you covered! (2p-plan serves 10; 4p-plan serves 20—nutrition reflects 1 cookie)

## WHAT WE SEND

- 2 (1 oz) salted peanuts <sup>3</sup>
- 5 oz dark brown sugar
- 5 oz granulated sugar
- 5 oz all-purpose flour <sup>4</sup>
- ¼ oz baking powder
- 2 (3 oz) oats
- 2 (1 oz) chocolate rainbow M&M's <sup>1,5</sup>

## WHAT YOU NEED

- 8 Tbsp (1 stick) butter, softened <sup>1</sup>
- 1 large egg <sup>2</sup>
- vanilla extract
- kosher salt
- coarse sea salt (optional)

## TOOLS

- handheld electric mixer
- 2 rimmed baking sheets

## COOKING TIP

Take out butter to soften at room temperature at least 1 hour before baking.

## ALLERGENS

Milk (1), Egg (2), Peanuts (3), Wheat (4), Soy (5). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 330kcal, Fat 15g, Carbs 44g, Protein 6g



### 1. Cream butter & sugar

Preheat oven to 350°F with racks in the upper and lower thirds. Coarsely chop **all of the peanuts**.

In a large bowl, combine **1 stick softened butter** (see cooking tip) and **½ cup each of brown sugar and granulated sugar**. Using a handheld electric mixer, beat until light, fluffy, and sugar is fully incorporated into butter, about 2 minutes.



### 4. Bake cookies & serve

Bake **cookies** on upper and lower oven racks until just browned around the edges but still soft in the center, rotating sheets halfway through cooking time, 14–17 minutes.

Let **M&M compost cookies** cool before serving. Enjoy!



### 2. Make & chill dough

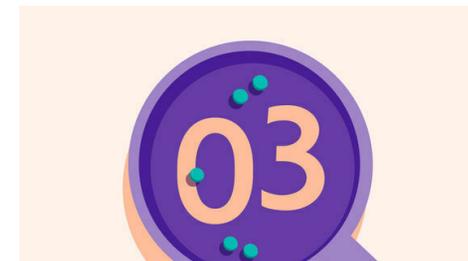
To same bowl, add **1 large egg, 1 teaspoon vanilla**, and **½ teaspoon salt**. Beat until egg is fully incorporated. Add **all of the flour** and **½ teaspoon baking powder**. Beat until flour is just incorporated. Stir in **peanuts** and **all but ½ cup of the oats** (save rest for own use). Chill **dough** in fridge, 15–20 minutes. Line 2 rimmed baking sheets with parchment paper.



### 5. Composting 101

Dinnerly hearts composting, and we want you to heart it too. Here's how to get started:

There's two types of compost ingredients: "greens" that provide nitrogen and "browns" that provide carbon. Greens are often wet and include food scraps, coffee grounds, and grass clippings. Browns are often dry and include dead leaves, twigs, and paper. Don't include animal products or oils—they attract pests!



### 3. Make cookies

Divide and roll **cookie dough** into 10–12 balls, about 2 tablespoons each. Transfer to prepared baking sheets, spaced 3 inches apart. Lightly press down to create 2-inch wide disks. Sprinkle **M&M's** on top of dough and press to adhere. Sprinkle with **coarse sea salt**, if desired.



### 6. Composting 101

The ratio of browns and greens in your compost bin should be about 1:1. The pile should also be moist; if it looks dry, spray lightly with water. Turn the pile with a shovel about once a week to help circulate oxygen.

You'll have finished compost once it looks like dark, rich soil, which usually takes 2–4 months. If you don't have a backyard to use it, try taking it to a community garden!

Questions about the recipe? Cooking hotline: **888-267-2850** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at [dinnerly.com](https://dinnerly.com)    **#dinnerly**