



TRIPLE CHOCOLATE CANDY BAR COOKIES

Ethan's favorite giant cookies, loaded with M&M's, milk chocolate chips, and creamy Symphony chocolate.

PREP TIME	COOK TIME	TOTAL TIME	YIELD
About 25 min	15-18 min	About 40-43 min	24 giant or 72 regular

INGREDIENTS

- 3 cups packed brown sugar
- 3/4 cup granulated sugar
- 1 cup butter, melted
- 1 cup margarine, melted
- 5 large eggs
- 2 tablespoons vanilla extract
- 4 teaspoons baking soda
- 2 teaspoons salt
- 6 to 7 cups all-purpose flour, leveled, plus more if needed
- 3 cups milk chocolate chips
- 2 cups seasonal M&M's
- 2 milk chocolate Symphony bars, broken into pieces

INSTRUCTIONS

1. Make the dough. In a large bowl, combine the melted butter, melted margarine, brown sugar, and granulated sugar until smooth. Beat in the eggs and vanilla.
2. Add the dry ingredients. Gradually mix in the baking soda, salt, and 6 cups of flour. If the dough is still too sticky, add more flour a little at a time until it reaches a soft cookie-dough consistency.
3. Add the chocolate. Stir in the milk chocolate chips and M&M's until evenly distributed throughout the dough.
4. Shape the cookies. For giant cookies, use two scoops from a 4-tablespoon cookie scoop to make each dough ball about 5 ounces. Press pieces of Symphony bar into the tops.
5. Bake. Place the dough balls on a baking sheet with plenty of room between them. Bake until the edges are set but the centers are still soft. Let the cookies finish baking briefly on the hot pan.

WENDY'S TIPS & NOTES

- Bake one test cookie first. If it spreads too much, add a little more flour and test again.
- At 4,000 feet or higher, giant cookies usually bake well at 325°F for 15 to 18 minutes. Near sea level, try 350°F.
- For regular 2-ounce cookies, begin checking at 12 to 14 minutes. Do not wait for the centers to look completely baked.
- Freeze cooled cookies. To reheat, place a frozen cookie in a cold oven, turn it to 350°F, and warm about 8 minutes for a small cookie or 10 to 12 minutes for a giant cookie.

WEIGHT MEASUREMENTS

- 789 g brown sugar
- 253 g eggs
- 189 g granulated sugar
- 1,272 to 1,412 g all-purpose flour