

## **Monster Cookies**

*courtesy Donna Haney as adapted by Paula Deen and foodforscot*

3 eggs  
1 1/4 cups packed light brown sugar  
1 cup granulated sugar  
1/2 teaspoon salt  
1/2 teaspoon vanilla extract  
1 12-ounce jar creamy peanut butter  
1 stick butter, softened  
1/2 cup multi-colored chocolate candies  
1/2 cup chocolate chips  
1/4 cup raisins, optional  
2 teaspoons baking soda  
4 1/2 cups quick-cooking oatmeal (not instant)  
1 cup flour

Preheat the oven to 350 degrees F. Line cookie sheets with parchment paper or nonstick baking mats.

In a very large mixing bowl, combine the eggs and sugars. Mix well. Add the salt, vanilla, peanut butter, and butter. Mix well. Stir in the chocolate candies, chocolate chips, raisins, if using, baking soda, oatmeal, and flour. Drop by tablespoons 2 inches apart onto the prepared cookie sheets.

Bake for 8 to 10 minutes. Do not overbake. Let stand for about 3 minutes before transferring to wire racks to cool. When cool, store in large resealable plastic bags.

(Servings: 36, Prep time: 30 min., Cook time: 1 hr., Difficulty: Easy)