Valentine's Chocolate Chip Cookies

A recipe from Wilton modified by KC Coake and posted on realcoake.com

Servings:: 1 large cookie (12 large servings)

Prep & Cook Time: About 40 minutes

Ingredients::

- 1/2 cup butter
- 1/2 cup granulate sugar
- 1/4 cup brown sugar
- 1 egg
- 3/4 teaspoon vanilla
- 1 1/2 cups white whole wheat flour
- 1/4 teaspoon baking soda
- 1/4 teaspoon salt
- 1/2 cup Valentine M&M's

Directions:

1. Preheat oven to 350 degrees. Prepare your heart shaped pan by spraying it with vegetable spray.
2. Using your mixer, cream the butter and sugars. Add the egg and vanilla. Mix well.
3. Add flour, baking soda and salt. Mix just until all ingredients are incorporated.
4. Add the M&M's and mix until incorporated.
5. Spread the batter in the pan. It will be just enough to completely fill the pan.
6. Bake 15 to 20 minutes. The cookie should be set and light golden brown.
7. Cool on rack for 5 minutes. Remove from pan.
8. Decorate with frosting and sprinkles.
9. Serve and Enjoy!

A complimentary recipe for personal use only from realcoake.com
http://www.realcoake.com/2015/02/valentines-day-chocolate-chip-cookies.html