

Peanut Butter Strawberry M&M Cookie Cups: A Sweet Treat for Every Occasion

Whenever I want to whip up something fun, colorful, and downright delicious, these



OVEN
350°F

TIME
10 min

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INGREDIENTS

- 1 cup peanut butter
- 1/2 cup sugar
- 1/2 cup brown sugar
- 1 large egg
- 1 teaspoon vanilla extract
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 1 cup M&M's (plus extra for topping)
- 1 cup fresh strawberries, diced

DIRECTIONS

- 1. Preheat the Oven:** Preheat your oven to 350°F (175°C). Grease a muffin tin or line with paper liners to make removal easy.
- 2. Mix Wet Ingredients:** In a large bowl, mix together the peanut butter, sugar, brown sugar, egg, and vanilla extract. Stir until smooth and creamy.
- 3. Add Dry Ingredients:** Stir in the baking soda and salt until fully incorporated. The dough should be soft but not sticky.
- 4. Fold in M&M's:** Gently fold in the M&M's, saving a handful for topping later. The pops of color make these cookie cups extra cheerful.
- 5. Fill the Muffin Tin:** Scoop the cookie dough into the prepared muffin cups, filling each about halfway.
- 6. Add Strawberries:** Sprinkle a few pieces of diced strawberries on top of each cookie cup. They'll add a burst of fruity sweetness and look beautiful after baking.
- 7. Bake:** Place the muffin tin in the oven and bake for 10-12 minutes, until the tops are lightly golden and the edges are set.
- 8. Top with M&M's:** As soon as they come out of the oven, press a few extra M&M's into the tops of each cookie cup for that bakery-style finish.
- 9. Cool and Serve:** Let the cookie cups cool in the pan for 5 minutes, then transfer them to a wire rack to cool completely - if you can resist digging in right away!

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/peanut-butter-strawberry-mm-cookie-cups-a-sweet-treat-for-every-occasion/>