

GLUTEN FREE SENSATIONS

MONSTER COOKIES



- 3 Eggs
- 1 1/4 cups packed brown sugar
- 1 Cup granulated sugar
- 1/2 Tsp salt
- 1/2 Tsp 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
- 2 Tsp baking soda
- 4 1/2 Cups **Gluten Free Sensations French Vanilla Almond Granola** (2 boxes)

Directions:

Preheat oven to 350 degrees. Line cookie sheets with parchment paper. In a mixing bowl, mix eggs and sugars. Then mix salt, vanilla, peanut butter and butter. Stir in chocolate candies, baking soda and **Gluten Free Sensations French Vanilla Almond Granola**. Drop tablespoon sized portions 2 inches apart on cookie sheets. Bake for 8-10 minutes. Let stand for about 5 minutes before transferring to wire racks to cool.