

# Homemade Take 5 Cookies

## Ingredients:

1/2 cup sugar, plus another 1/2 cup for rolling

1/2 cup brown sugar

1/2 cup peanut butter

1/4 cup butter, softened

1/4 cup Crisco shortening

1 egg

1 1/2 cups flour

3/4 tsp baking soda

1/2 tsp baking powder

1 1/2 cups M&Ms

About 2-3 dozen Rolo chocolate caramel candies

About 2-3 dozen small pretzels

## Directions:

Preheat oven to 375 F degrees. Cream together 1/2 cup sugar, brown sugar, peanut butter, butter, shortening and egg. Mix in flour, baking soda and baking powder. Stir in M&Ms.

Mold dough into balls about 1 inch in diameter. Put other 1/2 cup of sugar in a bowl. Roll dough balls in the sugar until coated. Place on a cookie sheet. Bake until edges are barely a light brown, about 8-10 minutes. Unwrap your candies while they are baking.

As soon as you pull the cookies out of the oven, press the Rolo candies down into the cookies. Pop the cookies back into the oven for 30- 60 seconds to melt the top of the Rolos just a bit.

Pull the cookies out and press a pretzel on top of each Rolo.

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