

## Puddle Jumpers

Makes about 3 dozen

## If your family would like to try it, you will need:

- $\frac{3}{4}$ cup margarine or butter (softened)
- $\frac{1}{2}$ cup sugar
- $\frac{1}{2}$ cup brown sugar
- 1 tsp. vanilla
- 1 egg
- 2 cups flour
- $\frac{1}{4}$ cup powdered baking cocoa
- 1 tsp. baking soda
- 1 10-oz bag (about $1 \frac{1}{4}$ cups) M\&Ms (or other brand)


## All you need to do is:

1. Heat oven to $350^{\circ}$.
2. In a large bowl, mix margarine, sugars, vanilla and egg.
3. Stir in flour, cocoa and baking soda.
4. Add candies and stir.
5. Drop dough by rounded spoonfuls onto an ungreased cookie sheet, keeping them about 2 inches apart.
6. Bake 12-15 minutes or until set.
7. Cool 1 minute before taking cookies off cookie sheet.

Variation: Try replacing the M\&Ms with butterscotch (or other) baking chips! Yum!

