



The Best Monster Cookies (Paula's Favorite Recipe)

The best monster cookies are loaded with peanut butter, oats, chocolate chips, and M & M's! They are thick, chewy and a soft-baked cookie, with a surprise ingredient, that are addictive and delicious.

Ingredients

- * 1/2 cup (1 stick) butter, softened
- * 1 cup brown sugar
- * 1/2 cup creamy peanut butter
- * 1 large egg
- * 2 teaspoons vanilla extract
- * 3/4 cup all-purpose flour
- * 1 teaspoon baking soda
- * 1 teaspoon cornstarch
- * 1/4 teaspoon baking powder
- * 1/4 teaspoon salt
- * 1 1/2 cups quick oats
- * 1 cup mini semi-sweet chocolate chips
- * 1 cup mini M&M candies

Instructions

- * Preheat oven to 350 degrees. Line cookie sheets with parchment paper or use a silpat liner.
- * In a large bowl (or bowl of a stand mixer) cream together the butter, brown sugar and peanut butter until light and fluffy, about 3-4 minutes.
- * Mix an egg and vanilla, scraping down the sides of the bowl as needed.
- * In a separate bowl, add the flour, baking soda, cornstarch, baking powder and salt and whisk to combine.
- * With the mixer on low speed, slowly add the flour mixture to the wet ingredients and mix until just combined.
- * Add the oats, chocolate chips, and M&M candies. Mix on low speed just until dough is combined.
- * Use small/medium cookie scoop, or about 2 Tablespoons cookie dough, and place on baking sheets.
- * Bake the cookies for 7-9 minutes until the edges are just starting to brown and the top still looks slightly undercooked.
- * Remove from the oven and cool for 5 minutes on the baking sheet before moving them to a wire rack to cool completely.

Notes

- * Natural peanut butter does not work well in this recipe.
- * Press some additional M&M's on top of the cookie dough balls, before putting cookie sheet in the oven, for a pretty presentation.
- * Use the bottom of a glass cup to gently press the cookie down when you take them out of the oven. Or leave as is for a puffy, round cookie.
- * I have also made giant monster cookies. Form 1/4 cup of dough into a ball and slightly flatten on the cookie sheet. Bake for 11-13 minutes.
- * 3-4 minutes will seem like a long time to mix the sugars, peanut butter and butter, but it's really important to do it for about that long. The dough will be much lighter in color and look fluffy. That's when you know you have blended it long enough.

In Loving
M E M O R Y



Paula Fae Johnson

June 15, 1966 - April 5, 2023

Paula Johnson, 56, of Williston, ND passed away on Wednesday, April 5, 2023 at her home with her loving family by her side, after a courageous battle with cancer.

Paula was born on June 15, 1966, in Kenmare, ND to Leonard & Agnes (McNeal) Neft. She joined her six siblings and held the title of the baby of the family until 1970 when the family moved to Williston where the last sibling was born.

Paula attended Williston schools and graduated in 1985 from Williston High School. It was in high school that she met the love of her life, Shon. They were perfect for each other; true soul mates being married for 36 years. They were married on July 16, 1987, in Williston. She was so happy to join the Johnson family and thought of Terry, Carolyn, Troy & Guy as her very own. Paula had several jobs in Williston where she was a dedicated employee who gave 110% to everything she did.

In November 1989, they welcomed their son Jerami, and later welcomed their daughter, Jessica in February 1994. Being a loving wife and mother was so important to Paula. With each addition to the family, her joy and love grew; this was evident when Jerami married Bekka and when their children, Beau and Maci were born. Paula was so looking forward to Jessica's upcoming wedding to Sye (Zimmerman) in May and the addition of another grandchild from her daughter, Jessica in October. Paula and Jessica had a special bond. They loved to shop together, have their girl talks on the phone or having Jessica fix her hair after she graduated from cosmetology school.

11 years ago, Paula got upgraded from wife and mother to Nana and she fully embraced that role. She enjoyed all the time with her boy, Beau. They had cookie dates, scoured every rummage sale for hot wheels and batman and taught him many games like Yahtzee. She was blessed 6 years ago with the wild one, Maci. Paula never got tired of chasing Maci and listening to her talk even if she was "out of words" for the day. Paula enjoyed spending time with Shon, her children and grandchildren. She was so proud of them and enjoyed watching all the sports that her loved ones participated in and her newfound love of dance through her granddaughter, Maci. She was looking forward to the addition of another grandchild from her daughter, Jessica.

The animals held a huge place in her heart. They had her trained and kept their daily routine with loads of treats and snacks. Nobody went unfed in her house.

Paula is survived by her loving husband, Shon; son, Jerami (Bekka) Johnson and their children, Beau and Maci; daughter, Jessica (Sye) Johnson and their unborn child; her second mother, Carolyn Johnson; brothers-in-law, Troy Johnson and Guy Johnson; brother, Ron (Sue) Neft; sisters, Rita (Chris) Wisely, Mary (Kim) Kitzenberg, Cookie Neft, Bonnie (Clint) Magandy, Dana (Todd) Melland; many nieces, nephews, cousins.

She is preceded in death by her parents; grandparents; sister, Kathy Bouch; father-in-law, Terry Johnson; niece, Heidi Lee; many aunts and uncles.

Paula will be greatly missed by all who loved her.

Paula Johnson

Born to Leonard and Agnes Neft

June 15, 1966 ~ Kenmare, ND

Returned to Her Heavenly Father

April 5, 2023 ~ Williston, North Dakota

Visitation

Monday, April 10, 2023 ~ 12:00 PM ~ 4:00 PM

Fulkerson Stevenson Funeral Home Chapel

Williston, North Dakota

Officiating

Deacon Jim Haga

Music

"Love, Me" ~ Collin Raye

"Sissy's Song" ~ Alan Jackson

"I Will Stand By You" ~ Rascal Flatts

"I Can Only Imagine" ~ Mercy Me

Pallbearers

Kim Kitzenberg

Todd Melland

Guy Johnson

Clint Magandy

Troy Johnson

Sye Zimmerman

Honorary Pallbearers

Ron Neft

Beau Johnson

Maci Johnson

Baby Zimmerman

Final Resting Place

Riverview Cemetery

Williston, North Dakota

Arrangements By

Fulkerson Stevenson Funeral Home

Williston, North Dakota