## S'MORES MUFFINS <br> By: Simply Creative Chef Rob Scott

3 TBSP BUTTER, SOFTENED
$1 / 4$ CUP BROWN SUGAR
4 TSP SUGAR
1 EGG
1/3 CUP SOUR CREAM
3 TBSP REG MILK
2/3 CUP ALL-PURPOSE FLOUR
$1 ⁄ 2$ CUP GRAHAM CRACKER CRUMBS
$1 / 4$ TSP SALT
¼ TSP BAKING POWDER
$1 / 4$ TSP GROUND CINNAMON
1/8 TSP BAKING SODA
1/3 CUP CHOCOLATE CHIPS
6 MARSHMALLOWS
> In a small bowl, cream butter and sugars until light and fluffy
$>$ Beat in the egg, then sour cream and milk
> Combine the flour, graham cracker crumbs, salt, baking powder, cinnamon and baking soda
$>$ Beat into creamed mixture until moistened
> Fold in chocolate chips
> Coat six muffin cups with cooking spray
$>$ Fill one-fourth full with batter
> Place one marshmallow into each muffin cup
$>$ Top with remaining batter
$>$ Bake at 400F for 14-16 minutes or until a toothpick inserted near the center comes out clean
> Cool for 5 minutes before removing from pan to wire rack
> Serve warm

Yields 6 muffins

