

S'MORES COOKIES

By: Simply Creative Chef Rob Scott

Ingredients:

Yields 30 cookies

1 cup unsalted sweet cream butter, softened
¾ cup granulated sugar
¾ cup light brown sugar
2 large eggs
½ tsp vanilla extract
2 1/3 cups all-purpose flour
1 ¼ cup graham cracker crumbs (or about 7 ½ graham crackers crushed)
2 teaspoons cornstarch
1 teaspoon baking powder
½ teaspoon baking soda
½ teaspoon salt
2 cups mini marshmallows
1 cup chocolate chips
5 ounces chopped milk chocolate bars

Directions:

- With a mixer, cream together butter and sugars on medium speed until light and fluffy
- Add eggs and vanilla, stirring until combined
- In a separate bowl combine flour, graham cracker crumbs, cornstarch, baking powder, baking soda, and salt
- Gradually add flour mixture to butter mixture, pausing periodically to scrape down the sides of the bowl with a spatula
- Stir in mini marshmallows, chocolate chips, and milk chocolate pieces
- Preheat oven to 375 degrees F and line cookie sheets with parchment paper
- Portion cookies into 1 ½ inch balls – if desired, press additional pieces of chocolate bar or marshmallows on top of dough
- Bake for 10 minutes
- Allow cookies to cool on cookie tray for 5 minutes before transferring to wire rack to cool completely