

S'mores Cookies

Prep Time: 10 minutes
Cook Time: 10 minutes

Yield: 48 cookies
Serving Size: 2 cookies

This recipe uses all brown sugar for a soft, chewy cookie.

Ingredients

- 1 cup (1/2 lb.) butter, at room temperature
- 1 1/2 cups firmly packed brown sugar
- 2 large eggs
- 1 teaspoon vanilla
- 2 1/2 cups all-purpose flour
- 1/2 - 3/4 cup graham cracker crumbs (finely processed)
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 cup semisweet chocolate chips
- regular marshmallows, each cut in half
- Hershey's candy bar, broken into squares

Directions

1. Preheat oven to 350°.
2. In a bowl, with an electric mixer on medium speed, beat butter and brown sugar until well blended. Beat in eggs and vanilla until smooth, scraping down sides of bowl as needed. You can also mix by hand. Do not over beat.
3. In another bowl, mix flour, graham cracker crumbs, baking soda, and salt. Stir or beat into butter mixture until well incorporated. Stir in chocolate chips.
4. Place dough in refrigerator for 10 minutes.
5. Drop dough in 1-tablespoon portions, 2 inches apart, onto parchment lined 12- by 15-inch baking sheets.
6. Bake in a 350° oven until cookies are lightly browned and no longer wet in the center (break one open to check), about 9 minutes; top each cookie with half of a marshmallow. Bake another minute or two until marshmallows begin to melt.
7. With a wide spatula, transfer cookies to racks to cool. If hot cookies start to break, slide a thin spatula under them to release; let stand on pan to firm up, 2 to 5 minutes, then transfer to racks to cool completely. Top each cookie with one chocolate square.

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