

## Cookie Recipe Web Bonus: Saturday S'mores



### Ingredients

- 1 small pkg of miniature marshmallows, FROZEN\* (Stale marshmallows will work fine in this recipe.)
  - 1 cup butter at room temperature
  - 1 cup sugar
  - 1 cup dark brown sugar
  - 1 T. vanilla
  - 2 eggs
  - 1/2 cup milk (cream is even yummiier)
  - 3 cups flour
  - 1 cup unsweetened cocoa
  - 1/2 t. baking soda
  - 1 large pkg. milk chocolate chips
  - 20 graham cracker squares, broken into 1/4" bits
- \* Marshmallows freeze quickly. Put them in the freezer before assembling ingredients. By the time you get to the point in the recipe where the marshmallows are used, they will be frozen enough.

Preheat oven to 375 degrees F. In large bowl, cream butter, sugars, and vanilla together. Add eggs and milk and mix thoroughly.

In medium bowl, blend (or sift together) flour, cocoa, and baking soda. Be sure that soda is well-dispersed in bowl, breaking up little clumps with your fingers if needed. Stir in milk chocolate chips and graham cracker bits.

Add flour mixture to butter mixture a little at a time until stiff dough forms and chocolate chips are evenly distributed in dough.

Remove marshmallows from freezer. (They should be hard. If not, return to freezer for 15 minutes and check again.) Take a ball of dough in your hand, approximately the size of a golf ball. Flatten the ball, forming a cup. Place 5-6 frozen marshmallows in the cup and gently work the dough around to completely cover marshmallows. Place on ungreased cookie sheet, allowing 2-3 inches between each cookie.

Bake for 10-12 minutes, until set but not hard. Remove from oven and let rest on cookie sheet for 2 minutes. Transfer to cooling rack or plate. For a thrill, eat when warm... although, they are also yummy at room temperature. (And, don't forget that you can microwave them and make them melty all over again.)

**Optional:** Break up several additional graham crackers into bits and crumbs. Before baking, roll dough balls in bits to cover.

