

## S'mores Cookies (A Bountiful Kitchen)

### Ingredients:

1 c. unsalted butter, barely soft	1 t. baking soda
½ c. brown sugar	2 c. chocolate chips (any kind)
1 c. sugar	1 c. chopped graham crackers or Golden Grahams cereal
2 eggs	1½ c. mini marshmallows
1 t. vanilla	2-3 regular size Hershey Bars
2¾ c. flour (+ another ¼ c. if needed)	Large marshmallows, sliced in ½
1 t. salt	

### Instructions:

1. Preheat oven to 375°.
2. Cream butter with sugars. Add eggs and vanilla.
3. Beat on medium speed until mixed well and there are no visible lumps of butter.
4. Add flour, baking soda, salt and chocolate chips to mixing bowl. Pulse the mixer by turning off and on quickly, just until dry ingredients are incorporated.
5. Fold in graham crackers and mini marshmallows with spatula, do not use the mixer. Fold just until evenly distributed into batter.
6. With large cookie scoop, or spoon, shape dough into balls (about the size of golf balls). Place on parchment lined cookie sheets.
7. Bake for about 7-8 minutes.
8. Remove from oven. Place ½ of a large marshmallow on each cookie. Put back in oven and bake for a additional 2 minutes.
9. Remove from oven again, slightly flatten if needed, and place on rectangle from a Hershey bar on top of the marshmallow.
10. Cook for an additional minute. Remove from oven (for the last time), with a knife you can spread the melted chocolate or leave it as is.

### Notes:

- Cook until the cookie just sets on top and is no longer we looking.
- The dough should not be wet or sticky. If the dough is sticky, fold in a additional ¼ cup of flour, a tablespoon at a time until the dough is no longer sticky.
- If your cookies spread too much, push the edges of the cookie inward.
- Refrigerating the dough for an hour or more will help the dough from spreading too much.