

Marshmallow Fudge Cocoa Cookies

Based on the recipe by Betty Crocker

Ingredients *for cookies*

3/4 cup butter, softened
3/4 cup plus 2 Tablespoons sugar, divide
1/2 teaspoon vanilla extract
1 egg
1 1/2 cups flour
2 Tablespoons unsweetened cocoa powder
1/2 teaspoon baking soda
1/4 teaspoon salt
36 large marshmallows

In the bowl of a stand mixer or a large bowl with a hand held mixer, beat butter until creamy. Add 3/4 cup sugar and beat on medium-high for 2 minute until light and fluffy, scraping sides of bowl as needed.

Reduce speed and add vanilla and egg. Increase speed and beat until incorporated.

Whisk together flour, cocoa powder, baking soda and salt. Gradually add to butter mixture and stir until just combined. Scrape down sides of bowl.

Drop dough onto parchment or Silpat lined baking sheets (*I used a small cookie scoop*). Dip the bottom of a glass into remaining sugar and press to gently flatten each cookie.

Bake at 375 degrees F for 8 minutes. Turn baking sheet 180 degrees halfway through. If using more than one sheet at a time, rotate positions in the oven for more even baking.

While cookies bake, cut marshmallows in half crosswise.

Remove cookies from oven and press a marshmallow half into the top of each cookie. Return to oven and bake for an additional 2 minutes.

Remove from oven and let cool on pans for 2-3 minutes before transferring to wire racks to cool completely, about 15 minutes. While cookies cool, make frosting.

Ingredients (*for fudge frosting*)

1 cup sugar
1/4 cup butter
1/4 cup light cream

1 cup semisweet chocolate chips
2 Tablespoons water, as needed
rainbow sprinkles or non pareils, *not pictured*

In a medium pot, combine sugar, butter and cream. Place over medium-high heat and melt, stirring to combine. Bring to a boil for 1 minute, then remove from heat and cool for 5 minutes.

Add chocolate chips and stir until melted completely. Add water, a teaspoon at a time, as needed to create a spreadable frosting.

Spread about a Tablespoon of frosting over each marshmallow topped cookie, covering marshmallow completely.

Place sprinkles in a shallow bowl or place and dip frosted cookie into to coat. Return to cooling rack to set up.

Store in an airtight container.

Makes 3 dozen cookies.

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