

S'mores Cookies

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Adapted from [Two Peas and Their Pod](#)

Ingredients:

1 1/2 cups all-purpose flour
1 cup graham cracker crumbs
1 teaspoon baking soda
1 teaspoon salt
1 cup butter, room temperature (2 sticks)
3/4 cup sugar
3/4 cup brown sugar
1 teaspoon vanilla extract
2 eggs
2 cups chocolate chips
1 1/2 cups marshmallows
8 little Hershey bars, chopped (1 ounce)

Preparation:

Preheat oven to 375 degrees.

In a large bowl, whisk to combine the flour, graham cracker crumbs, baking soda and salt. In the bowl of the stand mixer, cream together the butter, sugar, and brown sugar. Slowly add the eggs one at a time, and add the vanilla extract. Mix until combine. Slowly add in the flour mixture to the butter mixture until combined. Stir in the chocolate chips.

Using a large cookie pan, scoop 1/2 cup (large cookie scoop) into the pan. Using your palm, lightly press the cookie into the pan.

Bake the cookies for 8 minutes and remove from the oven. Add 5 or 6 marshmallows and a few pieces of chopped hershey bar into each of the cookies. Return the cookie pan back to the oven and bake for an additional 3 to 4 minutes until fully cooked. Cool cookies on wire rack.

Yield: 18 large cookies or 4 dozen small cookies.

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