



Sally McKenney's Hot Cocoa Cookies

Servings: 38

Preparation Time: 20 minutes

Start to Finish Time: 1 hour 35 minutes

"Every chilly day needs a batch of these treats," says the baking blogger and author of Sally's Cookie Addiction.

Dry Ingredients, Phase 1:

2 3/4 cups all-purpose flour

2/3 cup cocoa mix (about 4 standard packets)

1 teaspoon baking soda

1 teaspoon salt

Phase 2:

1 cup unsalted butter, softened

1 cup sugar

1/2 cup light brown sugar, packed

2 large eggs, at room temperature

1 1/2 teaspoons vanilla extract

1 1/4 cups milk chocolate chips

Phase 3:

1 1/2 cups miniature marshmallows

1 4-oz bar milk chocolate baking bar (4-oz.), coarsely chopped

This will be the most sought-after cookie in the basket of X-mas cookies. The cocoa and marshmallows combined with the chocolate to make your mouth feel like you are drinking the best hot chocolate ever. Everyone calls these "SMORES COOKIES" because they represent that smooshed-together gooey combination of melted marshmallows and chocolate. Brianna named them SMORES COOKIES.

Preheat oven to 350°F.

Line 2 baking sheets with parchment paper.

BATTER (15 minutes):

Whisk together flour, cocoa mix, baking soda and salt in a medium bowl.

Using an electric mixer or a stand mixer fitted with a paddle attachment, beat butter on medium-high speed until smooth, about 1 minute.

Add sugars, and beat on medium-high speed until creamed, about 2 minutes.

Add eggs and vanilla extract, and beat on high speed until combined, about 1 minute, scraping down sides as needed.

Add dry ingredients to wet ingredients, beating on low speed until combined.

With mixer on low speed, add chocolate chips, beating until combined.

SHAPE & BAKE (35 minutes):

Shape dough into balls (about 1-1/2 tablespoons per cookie), and place balls 3 inches apart on prepared baking sheets.

Bake until edges are firm, about 10 minutes.

Remove baking sheet from oven, and place 3-4 marshmallows on top of each cookie.

Return to oven, and bake to slightly melt marshmallows, about 3 minutes.

Allow to cool on baking sheets 5 minutes.

DRIZZLE & COOL (25 minutes):

Meanwhile, place chopped chocolate in a microwavable bowl; microwave on high until smooth, stirring every 15 seconds.

Drizzle melted chocolate over warm cookies.

Allow chocolate to set completely, about 20 minutes.

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