



## S'mores Symphony Cookies with Cocoa, Marshmallow, and Chocolate

**Servings: 38**

Preparation Time: 20 minutes

*Start to Finish Time: 1 hour 35 minutes*



*Indulge in the ultimate holiday delight: "S'mores Cookies." Cocoa, marshmallows, and chocolate meld to recreate the joy of the perfect hot chocolate sip. A festive must-have!*

### 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. Named "S'MORES COOKIES" because they represent that smooshed-together gooey combination of melted marshmallows and chocolate.*

Preheat oven to 350°.

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.

*Per Serving (excluding unknown items): 190 Calories; 8g Fat (37.7% calories from fat); 2g Protein; 27g Carbohydrate; 1g Dietary Fiber; 25mg Cholesterol; 147mg Sodium; 18g Total Sugars; trace Vitamin D; 32mg Calcium; 1mg Iron; 94mg Potassium; 53mg Phosphorus. Exchanges: .*

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