



Celebrate your wonderful grandparents and show your appreciation for all they do for you by sending them a yummy box of homemade S'mores cookies! Because after all...

Grandparents make everything SMORE fun!

S'mores Cookies

INGREDIENTS

- 3/4 cup unsalted butter, browned and cooled
- 1 cup light brown sugar, packed
- 1/3 cup Sugar
- 1 egg + 1 egg yolk, room temperature
- 2 teaspoons vanilla extract
- 3/4 teaspoon salt
- 1 3/4 cups all-purpose flour
- 3/4 teaspoon baking soda
- 1 cup Chocolate Morsels
- 4 sheets Graham Crackers
- 9 Marshmallows, halved

INSTRUCTIONS

1. In a heavy bottomed saucepan heat butter over medium heat to brown it, stirring constantly until the butter begins to foam and turns a golden brown, emitting a nutty aroma. Take butter off the heat and allow to cool completely before using
2. In a large mixing bowl, combine the cooled brown butter, brown sugar and Sugar, whisking until combined. Add the egg, egg yolk and vanilla. Mix well. Add the flour, baking soda and salt, folding until just combined. Carefully fold in the Chocolate Morsels and graham crackers until just combined.
3. Scoop out the cookies using a 1 ounce cookie scoop. Place your thumb in the middle to form a cavity and place half a marshmallow inside. Release the ball from the cookie scoop and roll together so that the marshmallow is covered. Repeat with remaining dough. Refrigerate cookie dough balls for at least 1 hour or up to overnight.
4. Preheat the oven to 350°F when you are ready to bake. Place the cookies two inches apart on a cookie sheet lined with parchment paper. Bake for 12 to 14 minutes or until the edges are golden brown, but the center is still gooey. Allow to cool before devouring!

NOTES

Tips + Tricks

- Don't overmix your dough! This can lead to dry cookies, so only mix until just combined.
- Make sure you cut the marshmallows in half and fully wrap the cookie dough around the marshmallow so that it doesn't burst out of the cookie too much as it bakes up!
- Don't over bake! The cookies should still be gooey and under baked in the middle as they'll continue to cook as they cool!