S’MORES COOKIES

By: Simply Creative Chef Rob Scott

**Ingredients:** Yields 30 cookies

1 cup unsalted sweet cream butter, softened

¾ cup granulated sugar

¾ cup light brown sugar

2 large eggs

½ tsp pre vanilla extract

2 1/3 cups all-purpose flour

1 ¼ cup graham cracker crumbs (or about 7 ½ graham crackers crushed)

2 teaspoons cornstarch

1 teaspoon baking powder

½ teaspoon baking soda

½ teaspoon salt

2 cups mini marshmallows

1 cup chocolate chips

5 ounces chopped milk chocolate bars

**Directions:**

* With a mixer, cream together butter and sugars on medium speed until light and fluffy
* Add eggs and vanilla, stirring until combined
* In a separate bowl combine flour, graham cracker crumbs, cornstarch, baking powder, baking soda, and salt
* Gradually add flour mixture to butter mixture, pausing periodically to scrape down the sides of the bowl with a spatula
* Stir in mini marshmallows, chocolate chips, and milk chocolate pieces
* Preheat oven to 375 degrees F and line cookie sheets with parchment paper
* Portion cookies into 1 ½ inch balls – if desired, press additional pieces of chocolate bar or marshmallows on top of dough
* Bake for 10 minutes
* Allow cookies to cool on cookie tray for 5 minutes before transferring to wire rack to cool completely