

DINNERLY

S'mores Cookies

Marshmallow Stuffed



2 Servings

WHAT WE SEND

- 2 oz mini marshmallows (contains gelatin)
- 3 oz chocolate chips ^{6,7}
- ¼ oz baking soda
- 5 oz all-purpose flour ¹
- 3 oz graham cracker crumbs ¹
- 4 oz dark brown sugar

WHAT YOU NEED

- 1 tsp vanilla (optional)
- 1 large egg ³

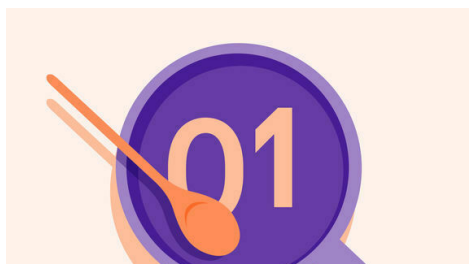
TOOLS

- hand-held electric mixer

ALLERGENS

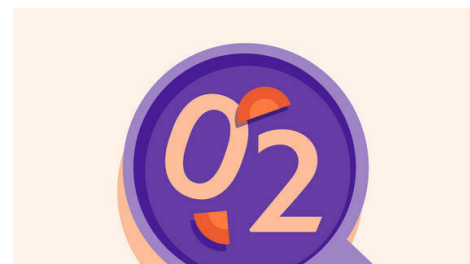
Wheat (1), Egg (3), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING



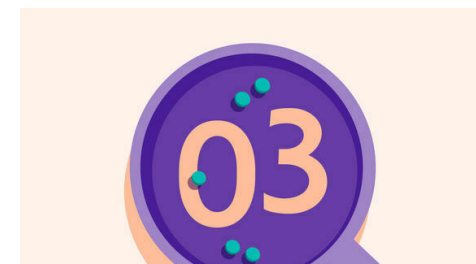
1. Cream butter and sugar

Cut 4 tablespoons of butter into ½ inch pieces. Combine butter, brown sugar, 1 teaspoon salt, ¼ teaspoon baking soda, and 1 teaspoon vanilla (if using) in a large bowl. Using a mixer with the whisk attachment, beat ingredients together on high until the butter is pale brown, fluffy, and homogenous, around 5-6 minutes. Scrape the sides of the bowl down, then add egg and beat to combine.



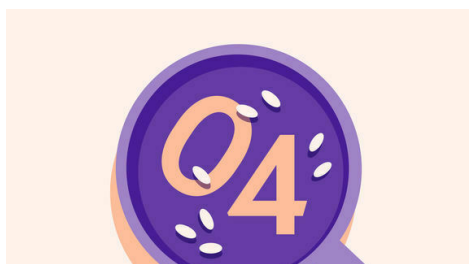
2. Add dry ingredients

Add flour and use a spatula to fold until mostly combined but small streaks of flour remain. Add chocolate chips and graham crumbs and fold to evenly incorporate.



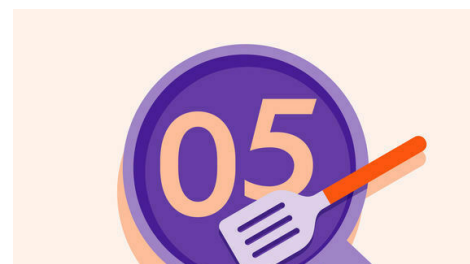
3. Stuff cookies

Divide dough into 8 pieces. Pat each piece into a 4-inch concave circle and fill with ¼ of the marshmallow, about ¼ cup. Use your hands to compress marshmallows into a ball to help. Top with another circle, pinch edges shut, and roll into a ball.



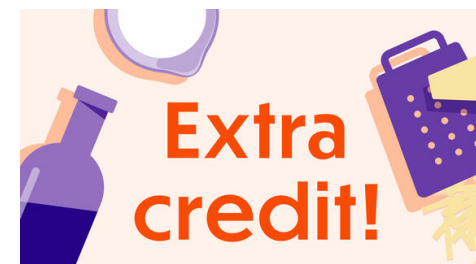
4. Chill cookies

Arrange onto a parchment lined baking tray, making sure there is at least 3 inches of space between them. Chill for at least 30 minutes or ideally overnight. If resting overnight, wrap in plastic.



5. Bake cookies

30 minutes before baking, preheat oven to 375 °F with rack in center. Bake cookies until puffed and lightly brown around the edges, around 18-22 minutes. Remove from oven, and cool for 5 minutes before serving. Enjoy!



6.

Extra credit!