

# Smore Cookies

Some Kitchen Stories

Notes: Perfect if you're trying to impress a boy. Or girl. Or a slumber party of starving children.

## Smore Cookies

From a TON of bloggers

### Ingredients

1 1 TBsp unsalted butter, softened  
1 cup brown sugar, packed  
1/2 cup granulated sugar  
2 large eggs  
1 tsp vanilla  
1 tsp baking soda  
1/2 tsp sea salt  
1 tsp cinnamon  
2 1/2 cups flour  
1/2 cup semi-sweet chocolate chips  
1 cup mini marshmallows  
3 regular sized Hershey's bars, broken into pieces  
1-2 packages graham crackers, broken into squares

### Directions

Preheat the oven to 375 degrees. Line baking pans with parchment paper.  
Place graham crackers side by side on pans as close as possible (they should be touching).  
In a medium bowl, whisk flour, baking soda, sea salt and cinnamon to combine. Set aside.

### Directions

In an electric or stand mixer, cream butter with white and brown sugar until fluffy. Add the eggs and vanilla. Combine.

Add the flour mixture to the butter mixer slowly and on low speed.

Fold in the chocolate chips and marshmallows. Chill dough in refrigerator for 1 hour to overnight.

Place tablespoons of dough on graham crackers about 1 - 1 1/2 inches apart. Wet your fingers with water and press the cookie dough down a little until flat.

Bake for 5 minutes then remove from oven to press Hershey's bar pieces on to the top. We did one piece per cookie.

Bake for 5 - 7 more minutes or until dough starts to turn golden brown. Cool on wire rack. Slice when cool (otherwise you'll have a sticky knifey mess).