Hot Cocoa Cookies
source: EveryDay with Rachael Ray Magazine I makes 3–4 dozen

INGREDIENTS

1 stick (4 oz.) unsalted butter
7 bars (3.5 oz. each) semisweet chocolate –
        12 oz. chopped,
        7.5 oz. cut into 1-inch squares
        and the rest for garnish
1 1/2 cups flour
1/4 cup unsweetened cocoa powder
1 1/2 teaspoons baking powder
1/4 teaspoon salt
1 1/4 cups light brown sugar
3 eggs, at room temperature
1 1/2 teaspoons pure vanilla extract
30 marshmallows

DIRECTIONS

1. In a medium saucepan, melt the butter and chopped chocolate, stirring frequently, over medium heat. Let cool for 15 minutes.

2. In a medium bowl, whisk together the flour, cocoa powder, baking powder and salt.

3. Using an electric mixer, beat the sugar, eggs and vanilla at low speed until smooth, 2 minutes. Mix in the cooled chocolate mixture just until blended. Add the flour mixture in 2 batches, mixing on low speed until just combined. Refrigerate the dough for at least 1 hour.

4. Preheat oven to 325 degrees F. Line 2 large baking sheets with parchment paper. Using a tablespoon, scoop the dough and roll between your palms to form 1-inch balls. Arrange about 16 balls 2 inches apart on each cookie sheet, flattening slightly. Bake until the tops of the cookies crack, about 12 minutes.

5. Meanwhile, snip 8 marshmallows in half crosswise and stick 1 square of chocolate onto each of the cut sides.

6. Remove the cookie sheets from the oven; gently press a marshmallow half, chocolate side down, into each cookie. Bake until the marshmallows are just softened, about 4 minutes. Transfer the pans to racks to cool for 5 minutes; grate the remaining chocolate over the hot cookies. Using a spatula, transfer the cookies to the racks; let cool. Repeat the process with the remaining dough, marshmallows and chocolate. Bake each batch on a clean sheet of parchment.