



S'mores Cookies

Ooey, gooey, messy and most of all, delicious!

Set aside

1 package of fun size Hershey bars (10 or 12 to a pack), coarsely chopped

2 cups miniature marshmallows

Cinnamon sugar mixture

5 whole graham crackers, coarsely chopped

Cinnamon sugar mixture: Mix 1 tsp. ground cinnamon with 1/3 cup sugar and 1 tsp. olive oil.

1 cup softened butter

¾ cup brown sugar

¾ cup white sugar

2 eggs

1 tsp Cookie Nip

2 1/3 cups all purpose flour

2 tsp. corn starch

1 tsp. baking powder

1 tsp. baking soda

½ tsp. salt

1 cup milk chocolate chips

Mix first five ingredients in a mixer. Add dry ingredients until blended. Fold in graham cracker crumbs and chocolate chips. Drop by teaspoon onto a baking stone about 2" apart. Bake on 350 for 12 minutes. Remove the stone from the oven and top each half baked cookie with three miniature marshmallows, three chunks of Hershey bar, and sprinkle cinnamon sugar on top. Return to the oven and bake five more minutes. Allow cookies to cool until the stone is cool to the touch. With a wide spatula, remove from the stone onto a parchment covered pan. These are as fun, and messy and delicious as the real thing, only you don't have to build a campfire.