

See's CANDIES®

Dark Scotchmallow® S'mores Cookies Recipe



Makes 12 cookies

Ingredients:

- ½ cup (1 stick) + 3 tablespoons unsalted butter, cold
- 1 ¾ cup + 2 tablespoons flour (or gluten free flour)
- ½ teaspoon baking soda
- ¾ teaspoon salt
- ½ cup sugar
- ¾ cup packed dark brown sugar
- 1 large egg
- 1 teaspoon vanilla
- 6 oz See's Semi-Sweet Chocolate Chips
- 1 lb Dark Scotchmallows
- graham crackers

Instructions:

1. Melt 3 tbsp of butter in a saucepan over medium heat for about 5 minutes, or until it's bubbling and foaming. Once the butter is amber in color, transfer it to a small bowl along with the browned flecks at the bottom of the pan. Add 1 tsp of cold water and stir. Let the bowl cool in the freezer for 15 minutes while you prepare the other ingredients.
2. Preheat oven to 350°F.
3. In a large bowl, whisk together flour, baking soda and salt. Set aside.
4. Place the remaining stick of butter and sugar into a mixer with a paddle attachment. Start on low and mix for a few minutes. As the butter softens and the mixture becomes creamy, turn the mixer up to medium speed.
5. Remove the cooled butter mixture from the freezer and add brown sugar, whisking until it's combined and clumps together.
6. Scrape down the sides of the mixing bowl and paddle. Add in the egg, vanilla and mixture of butter and brown sugar from step 5. Mix until well combined.
7. Remove the bowl from the stand and pour it into the flour mixture. Stir with a wooden spoon until the flour incorporates and forms into a dough. Stir in See's Semi-Sweet Chocolate Chips.
8. Put parchment paper on a cookie sheet and place graham crackers on top. Add a Dark Scotchmallow® on top of each graham cracker. Then, add a tablespoon of cookie dough on top of each Scotchmallow®.
9. Bake cookies for 12-15 minutes, or until the cookies are completely flat. Let them sit on the cookie sheet for 1 minute. Then, transfer them to a cooling rack.