



hot chocolate cookies

Bring on the sub zero temperatures...we've got these super-soft, chocolaty and marshmallow-infused Hot Chocolate Cookies to warm us up.

YIELD: 32-34 COOKIES



julie albert & lisa gnat

ingredients

- 3/4 cup butter, softened
- 1 1/4 cups, sugar
- 1/4 cup packed brown sugar
- 2 large eggs
- 1 tsp vanilla extract
- 2 cups flour
- 2/3 cup cocoa powder, sifted
- 1/2 tsp baking soda
- 1/4 tsp kosher salt
- 1/4 cup marshmallow fluff
- 1 1/2 cups semi-sweet chocolate chips

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directions

1. Preheat oven to 350°F. Line a baking sheet with parchment.
2. Using an electric mixer, cream butter, sugar and brown sugar on medium speed until light and fluffy. Add eggs one at a time, beating well after each addition. Add vanilla. On low speed, add flour, cocoa powder, baking soda, salt, marshmallow fluff and chocolate chips. Mix just until combined, careful not to over mix. Drop the batter by rounded tablespoon on prepared baking sheet. Bake 9-10 minutes. Cool slightly on baking sheet before moving to cooling rack.

“Winter is nature’s way of saying, ‘Up yours.’”

— ROBERT BYRNE

