

TAP CHEF: S'MORE COOKIES

We all love the camp favourite s'mores!!

Here is a recipe you can try at home...no campfire needed!



INGREDIENTS:

1 ½ cup flour cup	¾ cup brown sugar
1 ½ cup graham crackers; crushed	¾ cup white sugar
¼ tsp baking powder	1 tsp vanilla
¼ tsp salt	1 cup butter
2 eggs	1 cup chocolate chips
⅔ cup miniature marshmallows	
⅔ cup chocolate bars; cut into chunks	

DIRECTIONS:

1. Preheat oven to 350°F. In a large bowl, whisk together flour, crushed graham crackers, baking powder and salt.
2. In a separate bowl, cream the butter and sugars until fluffy, add eggs one at a time, mixing well and stir in vanilla.
3. Add dry ingredients and mix until well combined and then stir in chocolate chips.
4. Drop a tablespoon of dough onto ungreased baking sheet and bake in oven for eight minutes.
5. Take cookie sheet out of oven and quickly press four marshmallows and three chocolate pieces into each cookie.
6. Return to oven and bake for an additional two minutes or until marshmallows are brown.
7. Remove from oven, let cool, and enjoy!