

Choco Fever Dream

Smores Cookies – Soft & Chewy

15 min Prep time	**12 min** Cook time	**27 min** Total time
12 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Dry Mix

- [ ] 1 ½ cups all-purpose flour
- [ ] 1 cup graham cracker crumbs
- [ ] ½ tsp baking soda
- [ ] ¼ tsp salt

Wet Mix

- [ ] ½ cup unsalted butter, softened
- [ ] ¾ cup brown sugar
- [ ] ¼ cup granulated sugar
- [ ] 1 large egg
- [ ] 1 tsp vanilla extract

Add-Ins

- [ ] 1 cup semi-sweet chocolate chips
- [ ] ½ cup mini marshmallows

Instructions

1. Preheat the oven to 350°F (175°C) and line a baking sheet with parchment paper.
2. In a bowl whisk together flour, graham cracker crumbs, baking soda, and salt.
3. In a separate larger bowl, cream butter with brown and granulated sugar until light, then beat in the egg and vanilla.
4. Gradually stir the dry mixture into the wet ingredients, then fold in chocolate chips and mini marshmallows until just combined.
5. Scoop rounded tablespoons onto the prepared sheet, spacing 2 inches apart; bake 10-12 minutes until edges are set and tops look lightly golden.
6. Allow cookies to cool on the sheet for 2 minutes, then transfer to a wire rack to finish cooling.

Nutrition per serving

210 kcal	2 g	30 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- For extra chewiness, add an extra tablespoon of brown sugar.
- If you prefer a more pronounced caramel note, drizzle a touch of caramel sauce after baking.
- Store cookies with a slice of bread in the container to maintain softness.