



Long Livo

S'mores Cookies – Soft & Chewy

15 min

Prep time

12

Servings

12 min

Cook time

Easy

Difficulty

27 min

Total time

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

Calories

2 g

Protein

30 g

Carbs

9 g

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.