

S'mores Cookies by @nourishwithtan



These S'mores Cookies are the perfect winter dessert. With a gooey marshmallow centre, melted chocolate and a crunchy biscuit base, they take a classic chocolate chip cookie to a whole new level. Allow 30 minutes to cool.

Recipe supplied by @nourishwithtan.

Ingredients

- 1/2 cup Black & Gold Butter, melted
- 1/2 cup Black & Gold Brown Sugar
- 1/3 cup Black & Gold Caster Sugar
- 1 egg
- 1 tsp vanilla extract
- 1 1/2 cups Black & Gold Plain Flour
- 1/2 tsp baking powder
- 1/2 tsp bicarbonate soda
- 3/4 cup Black & Gold Chocolate Chip Bits
- 6 Black & Gold Nice Biscuits

6 marshmallows

100g milk chocolate (+ extra squares to top)

Method:

1. Preheat the oven to 180°C (160°C fan-forced) and line a baking tray with baking paper.
2. In a large bowl, whisk together the melted butter, brown sugar and caster sugar until smooth.
3. Add the egg and vanilla extract, whisking until well combined.
4. Stir in the flour, baking powder and bicarbonate of soda until a soft dough forms.
5. Fold through the chocolate chips.
6. Chill the dough for 30 minutes.
7. Place a biscuit on the prepared baking tray. Top with squares of chocolate and a marshmallow, then cover with 2 heaped tbsp of cookie dough.
8. Bake for 10-12 minutes, or until the edges are lightly golden and the centres are still slightly underdone.
9. Leave to cool slightly before gently pressing a square of chocolate into the centre of each cookie, pushing it slightly through the top of the cookie and into the marshmallow so it melts into the filling.
10. Enjoy warm while the chocolate is melted and the marshmallow is perfectly gooey!