

S'MORES CHOCOLATE CHIP COOKIES

Prep Time: 10 Minutes - Start to Finish: 1 Hour 10 Minutes

S'mores and chocolate chip cookies were just made to be together, and this recipe proves it. Add mini marshmallow bits to Betty Crocker™ Chocolate Chip Cookie Mix, roll in crushed graham crackers, top with extra chocolate chunks and bake into a delightful dessert mashup that's destined to go on repeat.

1 pouch (17.5 oz) Betty Crocker™ Chocolate Chip Cookie Mix
Butter and egg called for on cookie mix pouch
1/3 cup vanilla marshmallow bits
1/4 cup graham cracker crumbs
1/4 cup dark chocolate chunks

1. Heat oven to 350°F. Line 2 large cookie sheets with cooking parchment paper.
2. In large bowl, mix cookie mix, softened butter and egg with spoon until soft dough forms. Stir in marshmallow bits.
3. Shape dough into 12 balls (about 3 tablespoons each). Place graham cracker crumbs in small shallow bowl; roll each ball in crumbs. Place 2 1/2 inches apart on lined cookie sheets.
4. Flatten slightly; top cookies with dark chocolate chunks.
5. Bake 14 to 16 minutes or until edges of cookies are golden brown. Cool 2 minutes; remove from cookie sheet to cooling rack. Cool completely, about 30 minutes. Store covered in airtight container at room temperature.

12 cookies

1 Cookie Calories 280 (Calories from Fat 120); Total Fat 13g (Saturated Fat 7g, Trans Fat 0g); Cholesterol 35mg; Sodium 190mg; Total Carbohydrate 40g (Dietary Fiber 0g, Sugars 25g); Protein 2g
% Daily Value: Vitamin A 6%; Vitamin C 0%; Calcium 0%; Iron 10%;
Exchanges: 1/2 Starch, 2 Other Carbohydrate, 2 1/2 Fat
Carbohydrate Choice: 2.5

Cookies turn out best when baked one sheet at a time on middle oven rack. You can find graham cracker crumbs in the baking aisle, or you can crush graham cracker rectangles into crumbs. Place crackers in a resealable food-storage bag; seal, and use a rolling pin to roll over crackers to crush. If using one cookie sheet, allow cookie sheet to cool completely between batches. Otherwise, cookies will spread too much.

