

RECIPE FOR

Candy Bar S'more Cookies

FROM THE KITCHEN OF

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MAKES

24 Cookies

PREP TIME

30 Minutes

COOK TIME

20 Minutes

OVEN TEMP

350 F

INGREDIENTS

1/2 C of softened butter
1/3 C of Sugar
1/2 C of Brown Sugar
1/2 tsp of Baking Soda
1 1/2 C All-Purpose Flour
1/4 tsp of Salt
1 1/2 tsp of Vanilla Extract
1 Large Egg
1 C of Mini Marshmallows
1 Cup of your favorite
candy bar, Chopped

DIRECTIONS

Cream the softened butter and sugars together.

Add in the Baking Soda, Flour, and Salt.

Mix well, then add Vanilla Extract and Egg.

Once combined well, set aside and chop your candy bar.
(HINT: I like to use MINIs. They are small to begin with and quick to chop up.)

Now add the Candy Bar and Marshmallows to your cookie dough. Mix with a spoon, not a mixer.

Refrigerate your dough for about 20-30 min. Use this time to pre-heat your oven to 350 F. (I like to make two different kinds, so this is when I whip up another batch)

Spray your cookie sheet with baking spray, scoop small/medium balls onto sheet. (Put flour on your hands and roll them into balls for perfectly shaped cookies.

Bake for 10-12 minutes, and let cool completely.