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Double Chocolate S'mookies deliver summer s'mores flavor

By Susie Iventosch



Double Chocolate S'mookies Photo Susie Iventosch

My friend sent me a recipe for s'mores cookies last week and I thought it looked so delicious that I literally made them (with my own variations) the very same day. Nothing screams summer like s'mores, especially for kids, but if you don't happen to have campfire capabilities in your own backyard, these are a close second and can be made right in the oven. We had a family with three kids visiting us, and although we have a fire pit and usually make real s'mores, this was a fun project to do with them. Everyone raved about the cookie dough, too, so be careful to guard it carefully or you might not have any cookies to bake! These are best eaten right after baking, to maintain the s'mores feeling of gooey chocolate and marshmallow goodness.

*This dough is almost exactly the same as my triple chip cookie dough, but this one calls for cornstarch, which helps to keep the cookies softer and chewier. I am going to try using it in my regular chocolate chip cookie recipe next time, too.

Double Chocolate S'mookies

(Makes about 3 dozen cookies)

INGREDIENTS

- 1 cup butter, (2 sticks) softened to room temperature
- 1/2 cup granulated sugar
- 1 cup light brown sugar
- 2 large eggs
- 1 tablespoon vanilla extract
- 2 3/4 cups all-purpose flour
- 1 teaspoon salt
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 2 teaspoons cornstarch*
- 1 cup dark chocolate chips (I use 60% cacao)
- 1/2 cup milk chocolate chips (can substitute mini Reese's cut into bits)
- 2 cups mini marshmallows, cut in half with kitchen scissors
- 8 whole graham crackers coarsely chopped

DIRECTIONS

Preheat oven to 350 F. Spray a cookie sheet with cooking spray or line with parchment paper.

In a large mixing bowl, beat butter with both sugars until creamy. Stir in vanilla and egg and beat until well incorporated.

In a separate bowl, combine flour, baking powder, baking soda, salt and cornstarch. Slowly add to butter-egg mixture and beat on slow speed until thoroughly mixed in.

Stir in chocolate chips, marshmallows and graham cracker pieces. Refrigerate dough for one to two hours before baking.

Using your hands, make balls about 1 1/2-inch in diameter and place on prepared baking sheet.

Bake for 10-12 minutes or until cookies are done and chocolate and marshmallows are gooey. Remove from oven and cool for about 5-10 minutes. Gobble them up as soon as they are set enough to get them off the baking sheet in one piece!



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[back](#)

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