

Campfire S'mores Cookies

Ingredients & Instructions

Ingredients (In the Jar)

Organic flour, Sugars (brown, organic cane), Baking soda, Baking powder, Salt, Marshmallows (Sugars [corn syrup, sugar, corn dextrose], Modified corn starch, Water, Gelatin, Tetrasodium diphosphate, Artificial and natural flavour, Mineral oil, Brilliant blue FCF), Graham crackers (Wheat flour, Whole grain wheat flour, Sugars [sugar and/or golden sugar, honey], Vegetable oil, Salt, Baking soda, Ammonium bicarbonate, Monocalcium phosphate, Soy lecithin, Asparaginase, Artificial flavour), Chocolate chips (Milk chocolate [Sugar, Milk Ingredients, Cocoa butter, Unsweetened chocolate, Lecithin (soy), Natural flavour]).

Contains: Wheat, Milk, Soy.

May contain: Peanuts, Tree nuts.

You Will Need

- 1 egg
- $\frac{3}{8}$ cups butter ($\frac{3}{4}$ of a stick)
- $\frac{3}{4}$ tsp vanilla extract

Directions

Preheat the oven to 350°. Use a spoon to scoop the chocolate chips, graham crackers, and marshmallows out of the jar and into a bowl (don't worry if you can't get every little bit, just scoop out as much as you can). Set aside.

Beat the butter on medium speed until light and fluffy, about 2 minutes. Gradually add the sugar and brown sugar layer of the "Campfire S'mores Cookie Mix" jar and beat on medium until combined. Do not worry if some sugar is left behind or some flour gets into the bowl during this step. Add egg and vanilla extract, and beat on low speed until well combined, about 1 minute. Add the remaining contents of the jar and beat on low speed until combined, about 2-3 minutes. Add the chocolate chips, graham crackers, and marshmallows to the dough, and combine with a spoon. Continue to work them into the dough by hand (this may take a minute or two, but it is important that everything is fully incorporated into the dough with nothing left behind at the bottom of the bowl).

Form the dough into 12-16 2 tbsp sized balls. Transfer to baking sheets lined with parchment paper. Bake for 12-13 minutes. Allow the cookies to cool completely. Enjoy!

Yields 12-16 cookies