Recipe Courtesy of Jessica at Together as Family
Photos of recipe available at www.togetherasfamily.com/smores-cookie-cups

Ingredients:



1 cup graham cracker crumbs



 $^{1}/_{3}$ cup sugar



 $1^{1}/_{4}$ cups flour



1 large egg



 $\frac{1}{2}$ tsp baking soda



1 tsp vanilla extract



 $^{1}/_{4}$ tsp salt



12 large marshmallows, cut in half



 $\frac{1}{2}$ cup butter, softened



2 Hershey's chocolate bars



 $^{1}/_{2}$ cup brown sugar

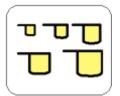


Cooking spray

Materials Needed:



Mini muffin tin



Measuring cups



Small bowl



Handheld mixer



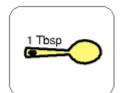
Whisk



Spoon



Large bowl



Tablespoon

Instructions:









1. Preheat the oven to 350°F. Spray the mini muffin tin with



cooking spray.







2. In the small bowl, whisk together graham cracker crumbs,









flour, baking soda, and salt. Set aside.











3. In the large bowl, blend the butter, brown sugar, and sugar







with a handheld mixer until creamy. Be careful. Ask for help.









4. Add in egg and vanilla extract. Mix well.











5. Add the bowl of dry ingredients to the wet ingredients. Mix





on low speed until combined. Dough will be crumbly.





6. Scoop dough into mini muffin tins. Fill and press down.









7. Bake for 8 minutes. Carefully remove from oven.





8. Immediately after baking, take the tablespoon and press

into the dough to make an indentation.





9. Place half a marshmallow in each cup with sticky side down.



10. Let cool for 20 minutes.





11. Place one square of chocolate on top of each marshmallow.





12. Turn the oven broiler to high. Be careful. Ask for help.





13. Broil for 1-2 minutes until marshmallows toast. Remove.





14. Let cool for 10 minutes. Enjoy!



Photo courtesy of www.togetherasfamily.com/smores-cookie-cups