

S'mores Thumbprint Cookies

- 1 cup unsalted butter (2 sticks), softened
- 1/2 cup packed brown sugar
- 1 egg
- 1 teaspoon vanilla
- 1 1/3 cups all-purpose flour
- 20 graham cracker squares, finely crushed in food processor
- 1/4 teaspoon salt
- 3/4 cup semisweet chocolate chips
- 1 1/2 cups miniature marshmallows



Line baking sheets with parchment paper. Preheat oven to 325 degrees.

Cream together butter and sugar in mixer. Add egg and vanilla and mix until combined. Stir in flour, 1 cup of the graham cracker crumbs, and salt. Mix until well combined.

Drop tablespoonful's of dough into remaining graham cracker crumbs and roll into balls, coating with the crumbs. Place on baking sheets about 2 inches apart. Use your finger or the handle of a wooden spoon to make a deep indentation in each cookie.

Place 4 chocolate chips in each indentation.

Bake for 7-8 minutes until cookies begin to set but are still soft. Remove from oven and place 3 marshmallows on top of each cookie. Return to oven and bake an additional 2 minutes.

Remove cookies from trays to baking racks to cool.

Melt remaining chocolate chips over low heat in a double boiler or in microwave (if chocolate is not smooth, you can stir in 1/2 teaspoon of vegetable oil.) Place melted chocolate in a small bag and use scissors to snip a tiny hole in the corner of the bag. Drizzle cookies with melted chocolate.

Makes about 2 1/2 dozen cookies.