

# S'moreos Recipe by Vyvacious

**Recipe Link:** <http://vyvacious.com/smores-the-answer-to-your-smores-and-oreo-cravings>

*\*Makes approximately 36 cookies*

*\*\*I used Picky Palate's super delicious Bakery Style Cookies and Cream Cookies recipe<sup>1</sup> as my base cookies*

## Ingredients:

- 2 sticks of unsalted butter, room temperature
- 1 cup of granulated sugar
- 3/4 cup of packed brown sugar
- 2 large eggs
- 1 TBSP of vanilla extract
- 1.75 cups of all-purpose flour
- 1 tsp of baking soda
- 1/2 tsp of kosher salt
- 1.5 cups of semi-sweet chocolate chips, *I used 1 cup of mini and 1/2 cup of regular so chocolate chips will be in every bite! ;)*
- 1 cup of cocoa powder
- 13-15 Oreo Cookies (*one row in a standard box*), finely ground
- 1 (10 oz) bag of regular-sized marshmallows
- 1/4 cup of graham cracker, finely ground

## Equipment:

- Baking pans/cookie sheets, parchment paper, large mixing bowl, oven mitt
- Hand mixer, medium-sized ice cream scoop, rubber spatula, cooling racks

## Steps:

1. Preheat your oven to 350 degrees F. Line 2 cookie sheets with parchment paper.
2. Beat the butter and both sugars on medium in a large mixing bowl using the hand mixer until well combined. Add in the eggs and vanilla extract, mix on low until just combined.
3. Add the rest of the ingredients (*flour, salt, baking soda, finely ground Oreo cookies, cocoa powder*) minus the chocolate chips into the mixing bowl. Mix on low until just incorporated, scraping down the sides of the bowl as necessary with the rubber spatula. At this point, add the chocolate chips and mix on low until well incorporated.
4. Using a medium ice cream scoop, drop balls of cookie dough onto the parchment paper-lined cookie sheets about one inch apart. When I did it, I had to do the cookies in two batches even though I used both cookie sheets at a time.
5. Bake these babies for 8 mins, then open your oven, pull out your cookie sheet (*using an oven mitt*), and quickly top each cookie with a marshmallow, pushing down slightly so the marshmallow sinks into the cookie.
6. Place back in the oven for another minute. Then take out the cookie sheet and place it underneath the broiler for 30 seconds. Remove, set aside, and repeat with the second cookie sheet if applicable. Sprinkle finely ground graham cracker over the cookies. Let the cookies cool on the cookie sheet for 5 mins then transfer to a cooling rack.

Store at cool room temperature in airtight containers for up to one week.

**AWESOME TIP:** Eat these babies warm or pop them in the microwave for 10 seconds before devouring for a warm, gooey, *melt-in-your-mouth* experience ;)

<sup>1</sup> **Picky Palate's Bakery Style Cookies and Cream Cookies:**

<http://picky-palate.com/2011/04/21/bakery-style-cookies-and-cream-cookies/>

<http://vyvacious.com>

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