

Bakers Banquet



Campfire S'mores Cookies

For the Cookie

1 1/2 cups all purpose flour
1/2 teaspoon baking powder
1/4 teaspoon baking soda
1/4 teaspoon salt
1 stick (8 tablespoons) butter, softened
1/2 cup granulated sugar
8 whole graham crackers, **divided** (crushed into fine crumbs - I used the food processor)
1 large egg
1 teaspoon vanilla extract
12 large marshmallows, halved horizontally (see photo)
24 Hershey's chocolate kisses, unwrapped

To Make the Cookie

Adjust the oven rack to the middle position and preheat the oven to 350°F. Line 2 baking sheets with parchment paper.

In a medium bowl whisk together the flour, baking powder, baking soda, and salt.

Using a standing mixer fitted with the paddle attachment, beat the butter, sugar and **1/2 cup** of the graham cracker crumbs on medium-high until light and fluffy. Add egg and vanilla and beat until incorporated. Reduce the speed to low and slowly add the flour mixture until just combined. Place remaining graham cracker crumbs in a small bowl. Working with 1 tablespoon of dough at a time, roll into a small ball. Toss the dough balls

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in the graham cracker crumbs to coat. (I found it easiest to make all the balls first, and then coat them individually with crumbs.) Space them evenly on the prepared sheets, 12 per sheet. Bake 1 sheet at a time, until just set and beginning to crack on the sides, 10-12 minutes. Let cookies cool on the sheets for 5 minutes.

Adjust the oven rack to about 10 inches from the broiler. Place 1 marshmallow half, cut side down, in the center of each cookie, gently pushing down a bit. Broil cookies 1 sheet at a time for 30-45 seconds. **Turn the oven light on and keep close watch!** Take them out and immediately place 1 Hershey's Kiss in the center of each marshmallow, pressing down gently. Repeat with remaining cookies, marshmallow and Kisses. Let the cookies cool completely before serving before serving, about 1 hour (GOOD LUCK WITH THAT!)