

Hot Chocolate Cookies

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Recipe from Love From the Oven

- 1 cup butter softened
- 1 cup sugar
- 2/3 cup brown sugar
- 2 large eggs
- 1 teaspoon vanilla
- 3 1/4 cups all purpose flour
- 4 packages hot cocoa mix** or 3/4 cups hot cocoa mix – NOT SUGAR FREE VERSIONS
- 1 teaspoon salt
- 1 teaspoon baking soda
- 2 teaspoon baking powder
- 1 cup chocolate chips
- 1 cup dehydrated marshmallows (Mallow Bits*** mini marshmallows do not work the same and can be a bit of a sticky mess)

1. Beat butter and sugars in large bowl with standing mixer until light and fluffy.
2. Add eggs and vanilla; mix well.
3. In a separate bowl combine dry ingredients. Gradually beat dry ingredients into butter mixture until blended.

4. Stir in chocolate chips and dehydrated marshmallows.
5. Cover and chill for at least 30 minutes and up to 24 hours.
6. When ready to bake, preheat oven to 350 degrees.
7. Drop 2 tablespoons dough, 2 inches apart, onto baking sheets lined with parchment paper.
8. Bake 9 to 11 minutes or until edges are lightly browned.
9. Cool on baking sheets 5 minutes; remove to wire racks and cool.

Cookies, Dessert

Cookies