



the branch

white chocolate chip s'mores cookies

the white chocolate s'mores version of our freezer cookie dough, with graham cracker worked into the dough and marshmallow inside and on top.

yield

about 40 cookies

prep time

about 35 minutes

cook time

10-12 minutes frozen

ingredients

- 226 g cold butter, cubed
- 150 g granulated sugar
- 165 g brown sugar
- 360 g all-purpose flour
- 60 g finely crushed graham cracker crumbs
- 1 teaspoon salt
- 1 tablespoon baking powder
- 2 eggs
- 2 teaspoons vanilla extract
- 250-300 g white chocolate chips
- 75-100 g graham cracker chunks
- mini marshmallows for the centers
- regular-size marshmallows, cut into thirds, for the tops

front



instructions

1. mix the cold butter and sugars for about 1 minute; small butter chunks should remain.
2. add the flour, graham crumbs, salt and baking powder; mix until sandy and crumbly.
3. add the eggs and vanilla; mix just until a dough forms.
4. fold in the white chocolate chips and graham cracker chunks.
5. scoop, flatten slightly and tuck 1 mini marshmallow into each center. pinch the dough closed.
6. freeze the portions solid, then package and label them.
7. bake from frozen on parchment at 375°F for 9-10 minutes.
8. cut regular-size marshmallows into thirds with clean fishing line or plain, unflavored floss.
9. add 1 marshmallow third on top of each cookie and bake 1-2 minutes more. broil very briefly for extra color.

storage

freeze the portions solid, then store in labeled freezer bags or airtight freezer containers.

use it for

kid treats, summer cookies, cabin snacks and make-ahead dessert.

notes

use parchment. cut the top marshmallows with clean fishing line or plain, unflavored floss, add them near the end and stay close if you broil.