



Frozen Hot Chocolate Cookies

Course: **Cookies, Cookies with Chocolate, Cookies with frosting**

Servings	Prep time	Cooking time	Total time
10 servings	30 minutes	15 minutes	45 minutes

Ingredients

Cookie Base:

- 170 g (¾ cup) unsalted butter, softened
- 100 g (½ cup) light brown sugar
- 50 g (¼ cup) granulated sugar
- 1 ½ large eggs (you can beat 2 eggs and use about ¾ of the mixture)
- ¾ tbsp vanilla extract
- 250 g (2 cups) all-purpose flour
- 50 g (½ cup) unsweetened cocoa powder
- ¾ tsp baking soda
- ½ tsp salt

Chocolate Frosting:

- 113 g (½ cup) unsalted butter, softened
- 180 g (1 ½ cups) powdered sugar
- 30 ml (2 tbsp) heavy whipping cream
- 25 g (¼ cup) unsweetened cocoa powder
- 1 tsp vanilla extract

Topping:

- ½ cup mini marshmallows

Directions

Making the Cookies

- 1 Preheat and Prep:** Preheat your oven to 350°F (175°C) and line a baking sheet with a silicone mat or parchment paper.
- 2 Cream Butter and Sugars:** In a large mixing bowl, use an electric mixer to cream the softened butter, brown sugar, and granulated sugar until light and fluffy (about 3-5 minutes).
- 3 Add Eggs and Vanilla:** Gradually add the beaten eggs and vanilla, mixing until smooth and well combined.
- 4 Mix Dry Ingredients:** In a separate bowl, whisk together the flour, cocoa powder, baking soda, and salt.
- 5 Combine Wet and Dry Ingredients:** Slowly add the dry ingredients to the wet ingredients, mixing on low until a dough forms.
- 6 Form and Bake:** Use about 2 tablespoons of dough per cookie, rolling each into a ball and placing it on the prepared baking sheet. Gently press each ball into a disc shape.
- 7 Bake:** Bake for 15-18 minutes, or until the edges are firm. Let cookies cool on the baking sheet for 5 minutes before transferring to a wire rack.

Preparing the Chocolate Frosting

- 8 Chill Cookies:** Place the cooled cookies in the fridge while preparing the frosting.
- 9 Beat Frosting Ingredients:** In a mixing bowl, beat together the softened butter, powdered sugar, cocoa powder, heavy cream, and vanilla extract until fluffy. If needed, add a bit more heavy cream for a spreadable consistency.
- 10 Pipe the Frosting:** Using a piping bag with a round or star tip, swirl the frosting on top of each chilled cookie, starting from the center and spiraling outward.
- 11 Add Toppings:** Finish each cookie with a sprinkle of mini marshmallows.
- 12 Serve and Enjoy:** For best results, enjoy these cookies chilled, straight from the fridge.