

Hot Chocolate Cookies

Course: **Christmas Cookies, Cookies**

Servings	Prep time	Cooking time	Total time
12 servings	1 hour 15 minutes	11 minutes	1 hour 26 minutes

Ingredients

For the Cookie Dough:

- 280 g (2 1/4 cups) all-purpose flour
- 30 g (1/4 cup) Dutch-process cocoa powder, sifted
- 2 tsp baking soda
- 1/2 tsp salt
- 113 g (1/2 cup) unsalted butter, browned and solidified
- 60 g (1/4 cup) coconut oil, soft but not melted
- 80 g (1/4 cup) granulated sugar
- 80 g (1/4 cup) light brown sugar, packed
- 1 large egg, room temperature
- 1 1/2 cups mini marshmallows, frozen

For rolling:

- 1/4 cup (60 g) granulated sugar

Directions

Brown the Butter:

- To elevate the flavor, brown the butter in a small saucepan over medium-low heat. Watch closely, stirring until it becomes amber with golden milk solids at the bottom. Transfer to a bowl, scraping all the browned bits, and refrigerate until solid.
Tip: Don't skip this step—browned butter is what gives these cookies their signature nutty, caramel flavor!

Freeze the Marshmallows:

- Freezing the mini marshmallows prevents them from melting too quickly during baking, ensuring they retain their gooey texture.

Prepare the Dough:

- Whisk the dry ingredients (flour, cocoa powder, baking soda, and salt) in a bowl. In a stand mixer, cream the chilled browned butter, coconut oil, and sugars until light and fluffy. Add the egg and mix until smooth,

followed by honey for a touch of sweetness.

- 4 Slowly add the dry ingredients to the wet mixture, mixing until just combined. Overmixing can result in tougher cookies, so stop as soon as the flour disappears.

Assemble the Cookies:

- 5 Scoop out a portion of dough, place frozen marshmallows in the center, and top with more dough. Roll into a ball, ensuring the marshmallows are fully enclosed. Roll each ball in granulated sugar for a sparkly finish.

Bake to Perfection:

- 6 Bake at 325°F for 11-12 minutes, just until cracks appear on top and marshmallows peek through. Let the cookies cool on the baking sheet before transferring them to a wire rack.

Tip: Underbaking slightly ensures the cookies remain soft and chewy, even after cooling.