



Marshmallow Chocolate Chip Cookies

Recipe by Isabel

Course: **Cookies, Cookies with Chocolate**

Servings	Prep time	Cooking time	Total time
10 servings	15 minutes	10 minutes	25 minutes

Ingredients

100 g (1/2 cup) brown sugar

100 g (1/2 cup) granulated sugar

114 g (1/2 cup + 1 tbsp) butter, softened

1 egg

1 tsp vanilla extract

1/2 tsp baking soda

180 g (1 1/2 cups) flour

Pinch of salt

135 g (3/4 cup) chocolate chips

50 g (1/4 cup) mini marshmallows

Directions

- 1 Prepare the Dough:** In a large bowl, combine the brown sugar, granulated sugar, and softened butter. Mix until light and fluffy. Add the egg and vanilla extract, mixing until well combined.
- 2 Add Dry Ingredients:** Add the baking soda, flour, and a pinch of salt to the wet ingredients. Stir until just combined, being careful not to overmix.
- 3 Fold in the Goodies:** Gently fold in the chocolate chips and mini marshmallows until evenly distributed throughout the dough.
- 4 Chill the Dough:** Chill the dough in the refrigerator for 15 minutes. This helps to firm up the dough and prevents the cookies from spreading too much during baking.

- 5 Bake the Cookies:** Preheat your oven to 175°C (350°F) and line a baking sheet with parchment paper. Scoop the dough into 10 equal portions and place them on the prepared baking sheet. Bake for about 10 minutes, until the edges are slightly crispy but the centers still look a bit raw. Trust me, they will continue to bake while cooling.
- 6 Cool and Enjoy:** Allow the cookies to cool on the baking sheet for a few minutes before transferring them to a wire rack to cool completely. This ensures they finish baking through and achieve the perfect texture. Enjoy your delicious marshmallow chocolate chip cookies!