

Cinnamon s'mores cookies (marshmallow and chocolate)

Ingrédients

- 290g flour
- 3g baking powder
- 175g butter
- 150g muscovado sugar
- 150g granulated sugar
- 2 eggs
- 280g dark chocolate chips
- 60g mini marshmallows

Préparation

1. I continue my series of autumnal recipes with these cinnamon s'mores cookies!
2. Do you know s'mores?
3. Normally, they are a type of sweet (American) sandwich made with biscuits, marshmallows, and melted chocolate, but here I wanted to make them in cookie form, so a cinnamon cookie dough (or vanilla if you prefer), lots of chocolate chips and little marshmallows, and voilà, your new favorite snack is ready!
4. I was inspired by this recipe for the cookie base.
5. Ingredients: I used Koro cinnamon: code ILETAITUNGATEAU for 5% off the entire site (non-affiliated).
6. I used chocolate chips and Caraïbes chocolate from Valrhona: code ILETAITUNGATEAU for 20% off the entire site (affiliated).
7. In the bowl of a mixer fitted with the paddle attachment, beat the butter and sugars for a few minutes until the mixture whitens and slightly puffs up (2 to 3 minutes).
8. Add the eggs, mix again, then fold in the flour, baking powder, and salt (as well as the cinnamon if desired).
9. Mix quickly, just until the dough is homogeneous but no longer.
10. Finally, add the chocolate chips and mini marshmallows (you can save some to add after baking).
11. Mix quickly again, then put the dough in the fridge for 20 to 30 minutes.
12. Preheat the oven to 175°C, then form small balls of dough (about the size of golf balls) and place them on a baking sheet lined with parchment paper, spacing them out enough since they will spread while baking.
13. Bake the cookies for 10 minutes; when you take them out of the oven, tap the baking sheet on the counter to flatten the cookies and get that "chewy" texture.
14. If you like, add a few more chocolate chips and/or mini marshmallows, then let them cool on the baking sheet for a few minutes.
15. Then transfer them to a cooling rack before indulging!
16. They keep well for 2-3 days in an airtight container.