

# S'MORES HERSHEY KISS BLOSSOM COOKIES

YIELD: 24 COOKIES

PREP TIME: 20 MINUTES

COOK TIME: 10 MINUTES

TOTAL TIME: 30 MINUTES

## INGREDIENTS

- 1 1/4 cups (6 1/4 ounces) all-purpose flour
- 1/2 teaspoon baking powder
- 1/4 teaspoon baking soda
- 1/4 teaspoon salt
- 8 tablespoons butter, softened to room temperature
- 1/4 cup (1.75 ounces) granulated sugar
- 1/4 cup (1.75 ounces) light brown sugar
- 8 rectangular graham crackers, crushed into fine crumbs, about 1 cup (4 ounces)
- 1 large egg
- 1 teaspoon vanilla extract
- 12 large marshmallows cut in half (see note)
- 24 Hershey's Kisses, unwrapped

## INSTRUCTIONS

1. Preheat the oven to 350 degrees F. Line two large, rimmed baking sheets with parchment paper, silpat liner or lightly grease with cooking spray.
2. In a bowl, whisk together the flour, baking powder, baking soda, and salt.
3. Using an electric handheld mixer or in the bowl of a stand mixer fitted with the paddle attachment, beat together the butter, sugar and 3/4 cup (3 ounces) of the graham cracker crumbs for 2-3 minutes, until light and creamy. Add the egg and vanilla and mix. Add the flour mixture and mix just until combined.
4. Measure out about a tablespoon of dough (I use my #60 small cookie scoop, a heaping scoop of dough) and roll into a ball. Roll the cookie dough ball in the remaining graham cracker crumbs to coat lightly.
5. Place the cookie dough on the prepared baking sheets, 12 per sheet. Bake one sheet at a time (unless using a convection oven, then bake at 325 degrees F) for 8-10 minutes until the cookies are just starting to crack a bit. They should still be soft. Let them cool for a minute or two on the baking sheet.
6. Preheat the broiler and make sure an oven rack is about 10-inches below the heating element (too close and the marshmallows will burn). Place a marshmallow half, cut side down, on the top of each cookie and broil the marshmallows, watching closely!, until they are golden brown and soft, 30 seconds or so. Working quickly, immediately push a Hershey's Kiss gently into the center of each soft marshmallow.
7. Repeat with the remaining cookie sheet.
8. Let the cookies cool until the Hershey's Kiss has set up again.

## NOTES

**Cutting the Marshmallows:** when you cut the marshmallows in half, cut them crosswise - like a hamburger bun so you'll basically get two marshmallows with the same diameter just not as tall. Make sense? Also, kitchen shears work really well for this.

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