

HOT COCOA COOKIES

Prep Time 20 mins

Chill Time 1 hr

Cook Time 13 mins

Yield 24 cookies



What you will need

- ¾ Cups (1 ½ sticks) Unsalted Butter (softened)
- 3 Large Eggs (room temperature)
- 2 Cookie Sheets
- A Tablespoon
- 1 Large Bowl
- Mixing Spoon

Difficulty Level :



Ingredients

- ¾ Cups (1 ½ sticks) Unsalted Butter (softened)
- 1 Cup Granulated Sugar
- ½ Cup Light Brown Sugar (lightly packed)
- 3 Large Eggs (room temperature)
- 1 Teaspoon Vanilla
- 2 ¼ Cups All-Purpose Flour
- 1 Tablespoon Cocoa Powder
- 1 Cup Liv Sweetly Hot Cocoa Mix
- 1 Teaspoon Fine Sea Salt
- 1 Teaspoon Baking Soda
- 1 ½ Teaspoons Baking Powder
- 24 Large Marshmallows
- 24 Chocolate Disks

Scan to view your
Hot Cocoa Cookies
recipe online.

How to Separate an Egg
video included!





1 Preheat oven to 375°F convection bake or 390°F regular bake. Grease or line 2 cookie sheets with parchment paper. Using a mixing spoon, mix softened **unsalted butter**, **granulated sugar**, and **light brown sugar** until fluffy.



2 Mix in 2 **whole eggs** and 1 **egg yolk**. Then, add **vanilla**.
**How to separate an egg video available online (scan QR code on front of recipe card to view!)*



3 Once fully combined, mix in **all-purpose flour & cocoa powder mixture**, **Liv Sweetly Hot Cocoa Mix**, **fine sea salt**, **baking soda**, and **baking powder**. Mix until combined. Then, chill in the fridge for 1 hour.



4 Scoop a tablespoon of cookie dough and roll it into a ball. Repeat with remaining dough. Place cookies about 1 1/2 inches apart on cookie sheets.



5 Bake for 8 minutes. Then, open your oven and carefully place a single **chocolate disk** on each cookie.



6 Then, stack one **large marshmallow** on top of each **chocolate disk**. Bake for an additional 5 minutes.



7 Remove cookies from the oven and let cool for ten minutes. Cookies are best enjoyed warm!



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