

ROMOLO CHOCOLATES S'MORES COOKIES

Turn oven on to 350°.

Cream together in bowl of stand mixer using paddle beater attachment on medium:

Unsalted butter	2 cups
Brown sugar, packed	3 ½ cups

Add one at a time, mixing well on medium after each:

Eggs	4
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Then mix in:

Vanilla	2 tsps
Molasses	4 tsps

In large bowl, whisk together:

Graham crackers	2 packages, crushed
Flour	4 cups
Baking soda	2 tsp
Baking powder	1 tsp
Salt	1 tsp
Cinnamon	1 tsp

Slowly add the dry ingredients into the mixture in the mixer bowl using the lowest setting. When just incorporated, take bowl off stand mixer and use a spatula to fold in:

Romolo milk chocolate, chunked	2 lbs, chopped small
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Drop by spoonful onto non-stick or parchment-lined baking sheets and bake for 12 to 15 minutes, turning once halfway through baking time. When cookies are brown at edges and cooked in the center, remove pan from oven and press mini marshmallows into each warm cookie. Let cool.