

## Hot Chocolate Cookies

Adapted from Rachel Ray

### Ingredients:

- 1 stick (1/2 cup) unsalted butter
- 12 ounce bag of semisweet chocolate chips (good quality)
- 2 – 4 ounce semisweet or dark chocolate bars cut or broken into about 1 inch square pieces
- 1 bakers square semisweet chocolate
- 1 1/2 cups all purpose flour
- 1/4 cup unsweetened cocoa powder
- 1 1/2 teaspoons baking powder
- 1/4 teaspoon salt
- 1 1/4 cups (packed) light brown sugar
- 3 eggs, at room temperature
- 1 1/2 teaspoons pure vanilla extract
- 30 marshmallows

### Directions:

Over medium heat, melt the 12 ounce bag of chocolate chips with the stick of butter in a small sauce pan. Remove from heat and allow to cool for at least 15 minutes.

In a small bowl, whisk the flour, cocoa powder, baking powder and salt. Set aside.

In the bowl of a stand mixer, beat eggs, sugar and vanilla on a low speed until well combined (about 2-3 minutes).

Add in the cooled chocolate and stir until just combined. Add in the bowl of dry ingredients in 2 batches (so it doesn't fly all over the kitchen) until just blended. It will be very gooey, it will firm up in the refrigerator. Put bowl of dough in the refrigerator for at least an hour. (if allowing to sit over night, allow to sit at room temperature for at least 30 minutes).

Preheat oven to 325 degrees and make sure the rack is on the upper third quadrant of the oven. Line cookie sheets with parchment paper. Scoop a tablespoon of the dough and roll in about a 1 inch ball. Place balls 2 inches apart on the cookie sheets, flattening slightly. (you will have leftover dough and need to bake them in a couple of batches) Bake about 10-12 minutes or until the cookies look like they are starting to crack.

While the cookies are baking, use kitchen shears and cut the marshmallows in half crosswise and place a 1 inch square of the chocolate bar onto the sticky side.

Remove the cookies from the oven and place the prepared marshmallows chocolate down, pressing slightly into the cookie, working quickly. Place the cookies back into the oven for an additional 4-5 minutes until the marshmallows have softened. Remove from oven and let the cookies cool on the pan for 5 minutes then grate the bakers square over all the cookies. (You can be creative here; you can use crushed peppermint or drizzle caramel over them). Transfer to cooling racks to cool completely.

