S'mores Cookies

Portions: 128 cookies

Ingredients:

Amount	Item
12 cups	flour
12 cups	coarsely crushed graham crackers
2tsp	baking powder
2tsp	salt
4lb	butter
6 cups	brown sugar
6 cups	white sugar
8tsp	vanilla
16 pcs	eggs
8 cups	chocolate chips
3 bags	mini marshmallows
3pcs/cookie	chunked chocolate (3 dime sized chunks per cookie)

Method:

- 1. Whisk flour, crushed graham crackers, baking powder and salt in a bowl and set aside.
- 2. Put marshmallows and chunk chocolate on a plate and set aside. Cream the butter and sugars until well combined.
- 3. Add eggs and vanilla extract and beat well. Add dry ingredients until combined.
- 4. Stir in chocolate chips.
- 5. Drop two ounce cookies onto ungreased baking sheet and bake in 350 degree oven for eight minutes.
- 6. Take cookie sheet out of oven and quickly press four marshmallows and three chocolate pieces into each cookie.
- 7. Return to oven and bake for an additional two minutes or until marshmallows are brown.
- 8. Remove from oven, let cool, and enjoy!