

S'mores Cookie Cups

- 1 c. butter, softened
- $\frac{3}{4}$ c. sugar
- $\frac{3}{4}$ c. brown sugar
- 2 eggs
- 1 tsp. vanilla
- 2 $\frac{1}{4}$ c. flour
- 1 tsp. baking soda
- 1 tsp. salt
- 2 c. chocolate chips
- 1 $\frac{1}{2}$ c. mini marshmallows
- 1 $\frac{1}{2}$ c. crushed graham crackers

Preheat oven to 375 degrees.

Cream butter and sugar until smooth. Add vanilla and eggs, 1 at a time.

Gradually add flour, baking soda, and salt.

Using a wooden spoon, mix chocolate chips into dough.

Add mini marshmallows and crushed graham crackers.

Refrigerate for 30 minutes, or until slightly chilled.

Line a cupcake tin with liners.

Drop balls of dough into each liner.

Bake for 15-17 minutes or until lightly browned on top.