THE story OF YOUR dinner
Partnership for Food Safety Education

HOT CHOCOLATE COOKIES

MAKES 24 COOKIES

INGREDIENTS

½ c. unsalted butter

12 oz. semi-sweet chocolate chips

¼ c. Gerkens® Aristocrat Dutch processed cocoa powder

1½ c. all-purpose flour

1½ tsp. baking powder

¼ tsp. salt

1¼ c. light brown sugar, packed

3 large eggs, room temperature

2 tsp. pure vanilla extract

8 oz. dark chocolate, cut into ½" squares, plus more grated for garnish

12 large marshmallows, cut in half

INSTRUCTIONS

1. Wash hands with soap and water.

2. Combine butter and semi-sweet chocolate chips in a small saucepan over medium-low heat. Stir constantly until chocolate is melted and smooth. Remove from heat and let cool for 10 minutes.

3. In a medium mixing bowl, whisk together cocoa powder, flour, baking powder and salt until combined.

4. In a large mixing bowl, beat brown sugar, eggs and vanilla on medium speed until smooth. Add cooled melted chocolate and beat until just combined. Add flour mixture in batches, beating on low speed until just combined, stopping to scrape down sides of bowl as needed.

5. Don't eat raw dough or batter.

6. Cover and chill dough in refrigerator for 1-2 hours.

7. Wash hands with soap and water.

8. Preheat oven to 325°F. Line two baking sheets with parchment paper. Remove dough from refrigerator and scoop into 2-tablespoon-sized mounds onto prepared baking sheet, spacing cookies 2-3 inches apart. Flatten cookies slightly. Wash hands after handling raw dough.

9. Bake cookies 10 minutes, until tops start to crack. Remove from oven and place a square of dark chocolate onto the center of each cookie. Top the dark chocolate with the marshmallow halves, cut side down, pressing down slightly into cookie. Return to oven for 6 minutes, until marshmallows soften.

10. Remove cookies from oven and let cool on baking sheet for 5 minutes before transferring to wire rack to cool completely. Top cookies with shaved dark chocolate and serve immediately.

11. Store in an airtight container for up to 1 week.

This recipe was developed using the Safe Recipe Style Guide at SafeRecipeGuide.org.

Learn more about food safety at StoryOfYourDinner.org.