
S'Mores Cookies

Recipe courtesy of Chuck Hughes



Total Time: 3 hr, Prep: 45 min, Inactive Prep: 1 hr 45 min

Cook: 30 min, Level: Intermediate, Yield: About 30 cookies

INGREDIENTS

GRAHAM CRACKERS:

- 1 1/4 cups all-purpose flour, plus more for dusting
- 1 1/4 cups whole wheat flour
- 2/3 cup wheat bran
- 1/3 cup wheat germ
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/4 teaspoon ground cinnamon
- Pinch salt
- 1/3 cup honey
- 1/4 cup milk
- 1/2 teaspoon vanilla extract
- 1/2 cup (1 stick) butter, softened

- 1 1/4 cups lightly-packed light brown sugar

GANACHE:

- 6 ounces bittersweet chocolate, finely chopped
- 1/3 cup heavy cream
- 3 tablespoons unsalted butter, softened

MARSHMALLOW:

- 2 teaspoons powdered gelatin
- 2/3 cup sugar
- 1/4 cup light corn syrup
- 1 teaspoon vanilla extract

DIRECTIONS

For the graham crackers: In a bowl, mix together the all-purpose flour, whole wheat flour, wheat bran, wheat germ, baking powder, baking soda, cinnamon and salt and set aside. In another bowl, whisk together the honey, milk and vanilla. Set aside.

In the bowl of an electric mixer, cream the butter and brown sugar on medium-high speed until light and fluffy, about 4 minutes. At low speed, stir in the dry ingredients alternating with the milk mixture. Cover the dough with plastic wrap and refrigerate for about 1 hour.