

S'mores cookie with a surprise marshmallow filling you cannot resist. Gluten-free, dairy-free friendly, refined sugar-free and no campfire needed!

SERVING: 2 TBSP SCOOP = 8 LARGE COOKIES, 1 TBSP SCOOP = 16 REGULAR COOKIES | PREP TIME: 5 MIN | COOK TIME: 10 MIN

INGREDIENTS

1 ½ cup gluten-free 1 to 1 flour
¾ cup coconut sugar
½ cup dark chocolate chips or bar, chopped
½ cup mini marshmallows or 8 large marshmallows
½ cup graham crackers, crushed/chopped
1 egg, room temperature
3 Tbsp milk of choice, I used coconut milk
3 Tbsp coconut oil, melted
1 tsp pure vanilla extract
½ tsp baking soda
½ tsp baking powder
½ tsp pink himalayan sea salt



DIRECTIONS

Preheat the oven to 350 degrees F and line a baking sheet with parchment paper.

In a large bowl, combine flour, baking soda and powder, and salt. In a medium bowl, combine egg, coconut sugar, milk, oil, and vanilla.

Stir the dry ingredients into the wet. Gently stir in the chocolate chips, graham crackers and marshmallows if you are doing mini.

Using a cookie scoop or 1 Tbsp, scoop out 2 Tbsp worth and flatten dough out to place a large marshmallow in and fold the rest of the dough over the marshmallow until fully covered. If you added mini marshmallows, scoop out 1 Tbsp, and place dough onto a greased or parchment lined baking sheet. Add a few extra chocolate chips, graham crackers and kosher salt flakes on top to make the cookies look pretty.

Bake for 10 minutes until golden brown.

Let them cool for at least 15 minutes so that the cookies can firm up. Transfer to a wire wreck to cool completely and enjoy!