INGREDIENTS

ROCKY ROAD COOKIES

By Caterina Romano's kitchen

DIRECTIONS

WET INGREDIENTS

½ cup of unsalted butter

½ cup of granulated sugar

½ cup of brown sugar

1 TSP of vanilla bean extract

1 large egg

DRY INGREDIENTS

1 cup of AP flour

1 TSP of baking powder

½ TSP of baking soda

¼ TSP of kosher salt

½ cup of unsweetened cocoa powder

1 cup of semi-sweet chocolate chips

½ cup of roasted & crushed almonds.

OTHER

1 cup of mini marshmallows

For best results, all ingredients need to be at room temperature.

1. In a bowl of a stand mixer fitted with a paddle attachment, add the butter and sugars and mix for 3-4 minutes.
2. Do a scrape down and mix for another 2 minutes.
3. Add the vanilla and egg, mix until combined. Set aside.
4. In a large bowl, combine the flour with baking powder, baking soda, salt and cocoa. Mix well ensuring that all ingredients are well combined without any lumps.
5. Add the chocolate chips and crushed almonds. Mix well.
6. Add the dry to the wet, one tablespoon at a time. Stop the mixer and do a scrape down.
7. Place the dough into a glass bowl. Add the marshmallows & using your hand fold them into the cookie dough. Plastic wrap the bowl and refrigerate for 1 hour.
8. Line a baking tray with parchment paper. Use a 2 TBSP ice cream scooper, scoop the dough and roll into a ball. Place it on the baking tray.
9. Press down on the cookie and push two marshmallows into the center of the cookie. Refrigerate the cookie tray for 30 minutes.
10. Preheat oven to 350 DF.
11. In the preheated oven, bake the cookies for 11-12 minutes.
12. Transfer the cookies to a wire rack and allow to cool for 1 hour.

ENJOY THE ROCKY ROAD COOKIES