

## **Biscoff S'more Cookies from She Makes and Bakes**

Makes about 20 cookies

1/2 cup sugar  
1/2 cup brown sugar  
1/2 cup Biscoff  
1/2 cup butter-flavored shortening  
1 egg  
1 1/4 cup flour  
3/4 teaspoon baking soda  
1/2 teaspoon baking powder  
1/4 teaspoon salt  
1 cup milk chocolate chips  
2 cups mini marshmallows

Preheat your oven to 375 degrees.

Cream together the sugars, Biscoff, and shortening until mixed. Add the egg and mix until incorporated. Stir together the baking soda, baking powder, salt, and flour, and add to the mixing bowl. Stir until incorporated. Fold in the chocolate chips.

Drop two tablespoons of rounded dough onto a greased baking sheet and press down on them a bit. Bake for 7 minutes, take out of the oven and drop about 6-7 mini marshmallows on each cookie (you don't have to be too precise about it). Place the sheet back in the oven and let bake for 1-2 more minutes until the marshmallows have puffed. Let cool on the sheet for 4 minutes before removing to your counter or a wire rack.

Adapted from Betty Crocker.