

## MINI-S'MORE CUP COOKIES

### INGREDIENTS

1/2 cup butter, softened  
1/2 cup white sugar  
1 egg  
1 teaspoon vanilla extract  
2 tablespoons orange juice  
2 1/2 cups all-purpose flour  
1 teaspoons baking powder  
1 teaspoon salt  
1 cup graham cracker crumbs  
1/4 cup of heavy cream  
1/2 cup semi-sweet chocolate chips  
1 jar of marshmallow fluff  
48 Hershey Kisses (unwrapped, of course)

### DIRECTIONS

Preheat oven to 350F. Spray 2 mini-muffin pan with baking spray (about 48 muffin cups or just do the whole process twice if you only have one pan).

In mixing bowl, cream together unsalted butter, sugar and egg until light and fluffy. Beat in flour, baking powder, orange juice and vanilla until smooth and well combined. Place cookie dough and graham cracker crumbs in a mixing bowl and using hands, combine until completely incorporated. Evenly divide dough into mini muffin tins. Bake at 350F degrees for 7 to 9 minutes, until turning a light brown at edges. Remove from oven and immediately press centers in using the handle end of a wooden spoon. Allow cups to cool for 2-3 minutes and then gently run a small knife around the edges and pop the cup out of the tin. Allow cup to completely cool on counter.

Place all cups on a cookie sheet (preferably one with raised edges). In a small sauce pan, heat up heavy cream until just bubbling at the edges (20 seconds or so). Add chocolate chips, cover and allow them to sit for 5 minutes. Stir melted chips with cream until smooth (turn heat back on if needed). Place chocolate sauce in a zip-top bag, clip a corner and pipe chocolate evenly into each cup.

Fill a mug or small bowl with HOT water, and place a medium cookie scoop into it. Shake off excess water and scoop one scoop of marshmallow fluff into each cookie cup. Place scoop back in hot water as soon as the fluff starts to stick to the scoop. Fluff is majorly sticky stuff!

Turn broiler on high and place entire cookie sheet full of cookies in the oven under the broiler. Watch the cookies as in about 30 seconds the marshmallows will start to brown (and after a minute, they will be charred). Alternatively, if you have a kitchen torch, you can use this to toast the fluff. Take the cookie cups out and immediately place a Hershey kiss on the top of each hot marshmallow top. If you have leftover chocolate, you can drizzle this over the cups too.

Let these sit for about an hour. The bottom of the kiss will melt and attach to the marshmallow.