

RASPBERRY WHITE CHOCOLATE S'MORE CUPS

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 cup seedless raspberry jam
1 jar of marshmallow fluff
48 Hershey "Raspberry Hugs" 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). Whisk raspberry jam in a bowl until smooth, and then transfer to a zip-top plastic bag and fill in a little bit of jam into each cookie. 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 "Raspberry Hug" on the top of each hot marshmallow top. Let these sit for about an hour. The bottom of the kiss will melt and attach to the marshmallow.