

S'MORES COOKIES

2 c. butter
¼ c. molasses
¾ c. honey
4 eggs
4 tsp. baking soda
2 tsp. salt

2 Tbsp. vanilla
¼ c. cornstarch
6 c. gluten-free all-purpose flour
Chocolate chips
Mini marshmallows

Cream together butter, molasses and honey.

Add eggs, baking soda, salt, vanilla, and cornstarch. Mix at low speed until combined, then increase speed to high and beat for 3-5 minutes, until light and fluffy.

Stir in flour. Chill dough for 30 minutes to an hour.

Scoop dough into 1-inch balls and place into silicone muffin liners (you can use paper liners, but I like the silicone, reusable liners because it's less waste going into the landfill). Press dough into the liner so that there's a hollow in the middle (like a crust or a cup going approximately 1/3 of the way up the side.* Fill with approximately a Tbsp each of chocolate chips and 10-12 mini marshmallows (or 1 large marshmallow).

Bake for 10-12 minutes at 375 degrees Fahrenheit, until cookie crust is set, chocolate is melted, and marshmallow is toasty and gooey. Cool for 2-3 minutes on the baking tray, then remove from the muffin liners and serve while still slightly warm for full s'more vibes.



You can also cool completely and store in an airtight container at room temperature.

* You can freeze cookie dough at this point to bake later. When ready to bake, remove from the freezer, fill as directed and bake at 350 degrees for 14-15 minutes.

This recipe, which was originally created for Sister Dunn from the Maryland Baltimore LDS mission (2023) and later adapted for Sister Wilhelm from the Maryland Baltimore LDS mission (2025), pairs well with [S'MORE IS ENOUGH](#) by [Brenda S. Miles](#) and [Monika Filipina](#).