

Deconstructed Smore's Blossom Cookies



Creates approximately 18 cookies

There are two main components to this version of a Smore's Blossom Cookie: the graham cracker cookie and the marshmallow frosting and chocolate drizzle. Adding a bit of orange to the frosting takes them in a slightly different direction than the traditional smore's flavors.

Graham Cracker Cookie

- 15 Sheets graham crackers (5"x 2.25" graham crackers, or 2 cups finely processed graham cracker crumbs).
- 1/4 cup granulated sugar
- 2 Tablespoons brown sugar
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 6 tablespoons unsalted butter, melted and cooled to room temperature
- 1 large egg, lightly beaten
- 1/2 teaspoon vanilla extract

1. Preheat oven to 350F.
2. Pulse the graham crackers in a food processor until they resemble a fine powder/flour texture.
3. Transfer to a large mixing bowl and add sugar, brown sugar, baking soda, and salt and mix to combine. Add the butter, egg, and vanilla, and mix until a soft dough forms.

4. Measure out about 1 tablespoon of dough, roll into a ball, and place on a parchment-lined baking sheet. Repeat, spacing balls about 2 inches apart.

5. Bake on middle oven rack until cookie edges are lightly browned, about 8-10 minutes. Let cool on sheet slightly before transferring to a wire rack to cool completely.

(Graham cracker cookie recipe adapted from The Kitchn at <https://www.thekitchn.com/recipe-graham-cracker-cookies-232300>)

Marshmallow Frosting and Chocolate Drizzle

- 1/2 cup unsalted butter, softened at room temperature
 - 1 cup powdered sugar
 - 1 container (7 ounce) marshmallow creme
 - 1 tsp vanilla extract
 - 1 tablespoon orange curd, or 1/4 teaspoon orange extract
 - 1/2 cup semi-sweet chocolate chips
1. Using an electric mixer, beat together the butter and powdered sugar until well combined and fluffy.
 2. Mix in, by hand, the marshmallow creme, vanilla, and orange curd/extract until well combined. If the frosting is too loose, add a little more powdered sugar to stiffen it up.
 3. Plop a dollop of frosting on top of each cookie. If you'd like a little char on the marshmallow, use a food torch or place the cookie under a broiler for a few seconds.
 4. Melt the chocolate chips in a microwave safe bowl (just a few seconds at a time, mixing regularly) until just melted. Drizzle on top of cookies.