THE J.M. SMUCKER Co

S'more Cookies

Prep Time	Cook Time	Serves	Difficulty
25 mins	12 mins	25	N/A

Ingredients

- 1 cup (250 mL) All Vegetable Shortening
- 1 cup (250 mL) granulated sugar
- 1 egg
- 1 tsp (5 mL) vanilla extract
- 2 cups (500 mL) **Robin Hood®** Original All Purpose Flour

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- 1/2 cup (125 mL) graham cracker crumbs
- 1 tsp (5 mL) baking powder
- 1/4 tsp (1 mL) salt
- 1 cup (250 mL) miniature marshmallows
- 8 oz (225 g) chopped milk chocolate

Directions

Step 1:

Preheat oven to 350°F (180°C). Line a large baking sheet with parchment paper.

Have your kids guess how s'mores got their name. Legend has it, after eating one by the campfire a young kid cried out "gimme some more!"

Step 2:

Cream shortening and sugar until light and fluffy in a large mixing bowl. Beat in egg then vanilla.

Step 3:

Mix together flour, graham cracker crumbs, baking powder and salt in a separate medium bowl. Stir in marshmallows and chocolate. Stir flour mixture into creamed mixture.

Get your aprons on! Have your kids measure and stir together all the dry ingredients.

Step 4:

Gently press into 1 1/2" balls (4 cm); place 2" (5 cm) apart on prepared baking sheet.

Press the first ball to give your kids a sample of the perfect size, then give them a clean ruler so they can measure for themselves. Do they know why the cookies should be the same size? This helps them all bake at the same time.

Step 5:

Bake in centre of preheated oven for 12 minutes or until golden. Let cool 5 minutes, then transfer to cooling racks.

Images

