

SANTA'S FAVORITE HOT COCOA COOKIES

Featuring Conifer Starbucks Hot Cocoa



INGREDIENTS

- 1 cup butter softened
- 1 cup sugar
- 2/3 cup brown sugar
- 2 large eggs
- 1 teaspoon vanilla
- 3 1/4 cups all-purpose flour*
- 4 packages Conifer SB Hot Cocoa Mix (choose Double Chocolate, Classic or Milk Chocolate) or 3/4 cups Hot Cocoa Mix
- 1 Tablespoon Cocoa Powder
- 1 teaspoon salt
- 1 teaspoon baking soda
- 2 teaspoon baking powder
- 1 cup chocolate chips
- 1 cup marshmallows bits

INSTRUCTIONS

Beat the butter and both sugars in large bowl with standing mixer until light and fluffy.

Add the eggs and vanilla and mix well.

In a separate bowl combine all the dry ingredients. This is a dry dough but be sure to measure the flour properly.

Gradually beat dry ingredients into butter mixture until blended.

Stir in chocolate chips.

Cover and chill for at least 30 minutes and up to 24 hours.

After chilling add the marshmallow bits before baking.

When ready to bake, preheat oven to 350 degrees.

Place dough balls , 2 inches apart, onto baking sheets lined with silicone baking mats or parchment paper.

Bake 9 to 11 minutes or until edges are lightly browned.

Cool on baking sheets 5 minutes; remove to wire racks and cool.