

sam's edit



## "Campsite S'mores" Malted Chocolate Chip Cookie

malted brown-butter chocolate chip cookies with pockets of toasty marshmallows, crunchy pecans, and chewy oats!



# ingredients

## wet ingredients

- 1/3 cup white sugar
- 1/2 cup + 2 tbsp brown sugar
- 1 tbsp honey or dark maple syrup
- 1/2 cup + 2 tbsp unsalted butter (to produce 1/2 cup of browned butter)
- 1 whole egg (+ 1 egg yolk)
- 1 splash pure vanilla extract

## dry ingredients

- 1 1/4 cup + 2 tbsp all-purpose flour
- 1/2 tsp baking soda
- 3/4 tsp salt
- 1 tsp cinnamon
- 1 tsp hot chocolate mix (I use the [Ghirardelli Double Chocolate](#) mix)
- 2 tsp finely ground espresso beans (dark roast coffee works too!)
- 2 tbsp malted milk powder mix (I use [Horlicks](#), but [Ovaltine](#) works too)
- 3 tbsp large flaked oats

## add-ins

- 1/4 cup dark or semi-sweet chocolate (chopped)
- 2 tbsp toasted pecans (chopped)
- 1/4 cup mini marshmallows

see the full recipe at

<https://www.sammipun.com/home/campsite-smores-malted-chocolate-chip-cookie-recipe>



## instructions

1. Over low-medium heat, heat your butter until its milk solids caramelize and turn into an amber-coloured liquid. Remove the heat and set it aside to cool at room temperature for twenty minutes.
2. Combine all dry ingredients in a separate bowl and set aside.
3. When butter is cooled (but still liquid), cream it with sugars, vanilla, maple syrup until sugar is thoroughly combined and you don't see any sugar grains anymore.
4. Add eggs and beat the mixture until soft fluffy peaks are formed.
5. Gradually fold in your dry mixture. Avoid over-mixing.
6. Fold in the add-ins. Remember to ignore my add-in quantities, and just add whatever amount looks good and proportionate to you. It's really a free-for-all.
7. Portion cookie dough into golfball-sized balls. Add extra chocolate chips and marshmallows to the surface.
8. Chill cookie dough in the freezer for a minimum of twelve hours. Recommended chill period is two days. This is necessary to prevent spreading and for the cookie dough to develop flavour.
9. Bake your frozen cookie dough balls at 350C for 8 minutes before taking them out and slamming the entire tray down on a flat surface 3-5 times. This is necessary to give the cookie beautiful cracks on the top and remove any unnecessary air pockets.
10. Continue to bake it for another 4-6 minutes. The cookies should be golden brown on top and the marshmallow should be perfectly toasted. In total, the cookies should bake for 12-14 minutes.
11. For optimal cookie consuming experience, let rest for 10-15 minutes before eating. Bon appetit!

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