



S'mores Cookies

Graham Cracker Base Ingredients

1 box **Simple Mills** Chocolate Chip Cookie Mix
3 tsp vanilla extract
5 Tbsp grass-fed butter or coconut oil, melted
1 egg
1 Tbsp molasses
¼ tsp cinnamon

Toasted Marshmallow Frosting Ingredients

4 large egg whites
1 cup coconut sugar
1/4 tsp cream of tartar
1 tsp vanilla extract

Instructions:

1. Mix together all dry ingredients; set aside
2. Mix together all wet ingredients until well combined, then stir into wet ingredients until well mixed
3. Spoon onto parchment lined baking sheet and bake at 350° for 15 minutes. Let cool completely before removing from pan
4. In a metal bowl, whisk together egg whites, coconut sugar and cream to tartar.
5. Place bowl over a pot of simmering water and whisk constantly (I used the whisk attachment on my hand mixer) for 4 - 5 minutes, or until mixture is warm to the touch
6. Remove from heat and continue whisking until stiff peaks form, about 7 - 10 minutes.
7. Spoon into a plastic bag with the tip cut off or a piping bag then swirl onto top of cooled cookies
8. Heat oven to "broil" and broil cookies until the tops are just turning brown. This typically takes between 1 and 2 minutes, so watch it carefully so it doesn't burn!