

Monster Marshmallow Cookies

Stephanie Collins

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| 2 cups all-purpose flour | 1 cup milk chocolate chips |
| 1 tsp. baking powder | 1 cup chopped pecans |
| ½ tsp. baking soda | (optional) |
| 2 sticks unsalted butter,
softened | 1 cup miniature marshmallows |
| 1 cup granulated sugar | <i>Icing Drizzle:</i> |
| 1 cup packed light brown sugar | ½ cup milk chocolate chips |
| 2 large eggs, room temperature | ½ cup mini marshmallows |
| 1 Tbsp. vanilla extract | 2 ½ tsp. half-and-half |
| 2 cups quick-cooking rolled
oats | Pinch of cayenne pepper |
| 1 ¼ cups crispy rice cereal | ⅓ cup chopped pecans |

Cookies: Preheat oven to 350°. Line 2 baking sheets with parchment paper. Combine the flour, baking powder and baking soda in a large bowl. In a separate bowl, beat the butter and both sugars with a mixer on medium-high speed until fluffy. Beat in the eggs, one at a time on medium speed, then beat in the vanilla. Add the flour mixture and beat on low speed until combined.

Stir the oats, cereal, chocolate chips, pecans, and marshmallows into the dough with a wooden spoon. Drop heaping tablespoonfuls of the dough onto the prepared baking sheets, about 3 inches apart. Bake 10 to 12 minutes or until golden brown. Transfer to racks to cool.

Icing Drizzle: Combine the chocolate chips, marshmallows, half-and-half and cayenne pepper in a saucepan over medium heat; cook, stirring, until mixture is smooth, about 5 minutes. Remove from heat and stir in pecans. Drizzle the mixture over the cookies and let set, about 4 hours.