Surprise Cookies

Recipe submitted by Colleen Fossett

Ingredients

- 1 ¾ cups all-purpose flour
- ¾ cup cocoa powder
- ½ teaspoon baking soda
- ½ teaspoon salt
- ½ cup (1 stick) unsalted butter, softened
- 1 cup sugar
- 1 large egg
- ½ cup milk
- 1 teaspoon pure vanilla extract
- 12 large marshmallows, cut in half horizontally

Frosting

- 2 cups confectioners' sugar
- 4 tablespoons (1/2 stick) unsalted butter, melted and cooled
- 1/4 cup cocoa powder
- 1/4 cup milk
- 1/4 teaspoon pure vanilla extract

Directions

1. Preheat oven to 375 degrees. Whisk together flour, cocoa powder, baking soda, & salt. Set aside.

2. In the bowl of an electric mixer fitted with the paddle attachment, cream together butter and sugar until light and fluffy, about 2 minutes. Add egg, milk, and vanilla, and beat until well combined. Add reserved flour mixture; mix on low speed until combined.

3. Using a tablespoon or ice cream scoop, drop dough onto ungreased baking sheets, about 2 inches apart. Bake until cookies begin to spread and become firm, 10 to 12 minutes.

4. Remove baking sheets from oven, and place a marshmallow, cut-side down, in the center of each cookie, pressing down slightly. Return to oven, and continue baking until marshmallows begin to melt, 2 to 2 1/2 minutes. Transfer cookies to a wire rack to cool completely before frosting.

5. Spread about 1 tablespoon of frosting over each marshmallow, starting in the center and continuing outward until marshmallow is covered.