

Hot Chocolate Cookies

Yields: 36 servings	Prep Time: 10 minutes	Cool Time: 20 minutes	Total Time: 1 hour
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Ingredients:

- 1 cup butter, softened
- 1 cup sugar
- 2/3 cup brown sugar
- 2 large eggs
- 1 tsp vanilla
- 3 ¼ cups all purpose flour
- 4 packages hot cocoa mix, or ¾ cups hot cocoa mix – NOT SUGAR FREE
- 1 tsp salt
- 1 tsp baking soda
- 2 tsp baking powder
- 1 cup chocolate chips
- 1 cup marshmallow bits



Instructions:

1. Beat butter and sugars in large bowl with standing mixer until light and fluffy. Add eggs and vanilla, mix well.
2. In a separate bowl combine dry ingredients. Gradually beat dry ingredients into butter mixture until blended. Stir in chocolate chips and marshmallow bits. Cover and chill for at least 30 minutes and up to 24 hours.
3. When ready to bake, preheat oven to 350 degrees. Drop 2 tbsp dough, 2 inches apart, onto baking sheets lined with silicone baking mats or parchment paper. Bake 9-11 minutes or until edges are lightly browned. Cool on baking sheets 5 minutes, remove to wire racks and cool.