

# Homemade Graham Cracker S'mores

*From myclasscancook.com*

**Yield:** 12 sandwiches



## Ingredients:

- 2 cups whole wheat flour
- 1 teaspoon ground cinnamon
- 1 teaspoon baking soda
- ½ teaspoon kosher salt
- 7 tablespoons unsalted butter, softened
- 1 cup light brown sugar, packed
- 3 tablespoons milk
- ½ cup honey
- 2 teaspoons vanilla extract
- 1 ½ cups semi-sweet chocolate chips
- 12 marshmallows

## Steps

- Step 1:** Preheat oven to 350°F. Line two baking sheet pans with parchment paper.
- Step 2:** In a medium-sized bowl mix together the flour, cinnamon, baking soda and salt. Set aside.
- Step 3:** In the bowl of an electric mixer beat the butter and sugar until light and fluffy. Add the flour mixture and stir to combine.
- Step 4:** Add the milk, honey and vanilla extract. The mixture will be sticky and soft.
- Step 5:** Scoop cookie dough using a small scoop. Cookies should be about 1 ½ inches apart.
- Step 6:** Bake for 12 - 15 minutes or until edges are golden brown.
- Step 7:** Cool on a sheet pan for a few minutes before transferring them to wire racks to cool completely.
- Step 8:** Melt chocolate chips in a microwave safe bowl in 20 second increments, stirring in between, until melted and smooth. Spread the bottoms of half of the cookies with the melted chocolate. Set aside.
- Step 9:** On a baking sheet pan lined with flour, spray non-stick spray. Place marshmallows on prepared pan and broil until they just begin to char. \*Be careful as these will burn really quickly. Carefully remove each marshmallow and sandwich it between a graham cookie with chocolate and one without. Press down so marshmallow oozes out a bit. Serve immediately or store in an airtight for a few days.