

## Rocky Road Cookies

Yields about 21 cookies



### Ingredients

#### Ganache

- ½ cup (4 ounces) semi-sweet chocolate chips
- ½ cup heavy cream

#### Cookies

- ½ cup (1 stick) unsalted butter, room temperature
- ½ teaspoon salt
- 2 tablespoons (25 grams) granulated sugar
- ¾ cup plus 2 tablespoons (165 grams) packed light or dark brown sugar
- 1 large egg, room temperature
- 1 teaspoon vanilla extract
- ¾ teaspoon baking soda
- 1 ¾ cups (220 grams) bread flour
- ½ cup walnuts, chopped
- 2 tablespoons chocolate sprinkles
- ¼ cup mini marshmallows bits\*
- ½ cup chocolate ganache (recipe above)

### Directions

#### Ganache

1. Place the chocolate in a small bowl. Set aside. Heat the heavy whipping cream in a saucepan over medium heat until steamy and right before boiling.
2. Pour hot cream over the chocolate and let sit for about 20 seconds. Stir until the chocolate is melted and smooth. Set aside to thicken.

#### Cookies

1. Pre-heat oven to 350°F and line a baking sheet with parchment paper or a silicon baking mat.
2. In the bowl of a stand mixer on medium speed, cream together the butter, salt, and sugars until fluffy. Add the egg and vanilla and mix until combined, scraping down the sides as necessary.
3. In a separate bowl, whisk together the baking soda and flour. With the mixer on low, add the flour into the creamed butter, a little at a time, scraping down the sides as necessary.
4. Fold in the walnuts, sprinkles, and marshmallows by hand.
5. Following the visual above, roll about 2 tablespoons of cookie dough into a ball, flatten, and line a mini muffin tin with the flattened dough. Scoop in about ½ tablespoon of ganache, bring the sides of the dough together and pinch to seal.
6. Roll into a ball and place on the prepared cookie sheet, spacing them about 1 ½ inches apart. Bake for 12-13 minutes, until golden brown on the edge. Allow to cool on the baking sheet for 10 minutes before transferring to a cooling rack to cool for another 5 minutes. Serve warm.

### Notes

\*Find them in the hot chocolate aisle

### Storage

Keep in an airtight container at room temperature for up to 7 days. Reheat in the microwave for 5-7 seconds.