

Free sample recipe from The Sneaky Chef  
<http://www.thesneakychef.com>



### SNEAKY S'MORES

S'mores are a gooey, yummy, all-American camping and cook-out tradition, but they're usually a once-in-a-while indulgence. With Missy's guiltless version, however, this sweet treat can be in your kids' regular rotation. They'll never tire of the classic combo of marshmallow and chocolate chips, and you'll never spill that there's a healthy, whole-grain cookie underneath!

Makes 2 dozen

- 1 1/2 cup Flour Blend (see Make-Ahead Recipe #8, p. 265)
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1/2 teaspoon cinnamon
- 6 tablespoons unsalted butter, softened
- 1/2 cup light brown sugar, packed
- 1 large egg yolk
- 1/2 cup Orange Puree (see Make-Ahead Recipe #2, p. 258)
- 1 teaspoon pure vanilla extract
- 1 cup semi-sweet chocolate chips, divided
- 1 cup mini marshmallows

Preheat oven to 350 degrees.

In a large bowl, whisk together Flour Blend, baking soda, salt, and cinnamon. Set aside.

In the bowl of an electric mixer, beat the butter and sugar until creamy. Beat in egg yolk, Orange Puree, and vanilla. Add dry ingredients and mix on low speed. Stir in 1/2 cup of the chocolate chips. Pinch off tablespoon amounts of dough and roll about 24 balls in your hands (wet your hands with water or spray them with oil to keep from sticking to dough). Place on a parchment-lined cookie sheet about an inch apart. Gently press your thumb into the center of each ball to make a deep indent.

Bake 16 to 18 minutes, or until golden brown. Remove cookies from oven and fill each indent with a couple of chocolate chips and mini marshmallows. Return cookies to oven for 1 more minute to just slightly melt the marshmallows and chocolate chips.

### Nutritional Information

Per Serving (1 smore, 58g): Calories 130; Total Fat 6g; Fiber 2g; Total Carbohydrate 19g; Sugar 12g; Protein 1g; Sodium 101mg; Cholesterol 12mg; Calcium 20mg

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