

Chewy Nom Nom Cookies

This cookie was invented because we couldn't decide between 3 treats. Did we want S'mores? Yes! Did we want Rice Crispy Treats? Who doesn't! Did we want Oatmeal Cookies? Yep! So, this cookie is a mashup of our favorites. Chewy, Crispy, and de-lish! Find more fun crafts & activities & recipes for kids at: www.Kidfunideas.com

Ingredients:

- 2 cups all-purpose flour
- 2 cups Quick Oats
- 2 Cups Rice Crispy Cereal
- 1 tsp. Baking Soda
- ½ tsp. Baking Powder
- 1 tsp. Kosher Salt
- 2 Eggs – room-temperature
- 1-1/2 Cups Butter- room-temperature
- 1 TB Vanilla
- 1-1/2 Cups Brown Sugar
- ½ Cup Granulated Sugar
- 1 Cup Mini Marshmallows (or- 1 cup large marshmallows cut into pieces)
- 1 Cup Semi-Sweet Chocolate Chips

How to make it:

1. In the bowl of an electric mixer, add your butter and beat until creamy. Add the brown and granulated sugar and beat until fluffy. One at a time add your eggs and vanilla mixing between each addition.
2. Add your baking soda, baking powder and salt to the bowl and mix to combine.
3. One cup at a time add your flour, oats and rice crispy cereal. This is a really thick batter.
4. Last stir in your marshmallows and chocolate chips.
5. Line a sheet tray with Parchment paper. Use a spoon to drop the batter onto the parchment- about the size of a walnut. Because the brown sugar in these cookies turns into a caramel of sorts, these cookies spread a lot so give them some room.



6. Bake in a 365 degree oven for about 9 minutes. These cookies may spread out a little more than most cookies. Leave them on the parchment as they cool. If they have spread a bit too much, use the tip of a rubber spatula to shape any edges on the cookies that have spread out too much. Once the cookies are cool, transfer them to a cooling rack to cool completely.

