



## BRODY'S COZY HOT CHOCOLATE COOKIES

*Rich chocolate cookies topped with soft marshmallows and an optional toasted marshmallow glaze.*

| PREP TIME | COOK TIME | TOTAL TIME | YIELD                   |
|-----------|-----------|------------|-------------------------|
| Varies    | 16-19 min | Varies     | 24 XL / 6 dozen regular |

### INGREDIENTS

- 3 cups packed brown sugar
- 3/4 cup granulated sugar
- 1 cup butter, melted
- 1 cup margarine, melted
- 5 large eggs
- 2 Tbsp vanilla extract
- 4 tsp baking soda
- 2 tsp salt
- 3/4 cup unsweetened cocoa powder
- 6-7 cups all-purpose flour, plus more if needed
- 3 cups dark chocolate chips
- Extra dark chocolate chips, optional
- Mini marshmallows for topping
- Chocolate sprinkles, optional
- Milk, only if needed
- About 1 cup powdered sugar (glaze)
- Torani Toasted Marshmallow Syrup (glaze)

### INSTRUCTIONS

1. Preheat the oven to 325-350 degrees F, based on altitude, oven, and cookie size.
2. Combine melted butter, margarine, brown sugar, and granulated sugar until smooth. Beat in eggs and vanilla.
3. Add baking soda, salt, cocoa, and 6 cups flour. Mix until combined. If sticky, add flour gradually. If dry or crumbly, add milk 1 tablespoon at a time only until the dough holds together.
4. Stir in the dark chocolate chips. For each extra-large cookie, combine two 4-tablespoon scoops into an approximately 5-ounce dough ball.
5. Place on a cookie sheet with plenty of room between cookies. Press extra chocolate chips into the tops if desired. Bake for 14-17 minutes.
6. Immediately press mini marshmallows into the tops. Return to the oven for 2 minutes to soften and melt the marshmallows.
7. Cool before adding sprinkles or glaze. For the glaze, stir toasted marshmallow syrup gradually into about 1 cup powdered sugar until thin enough to drizzle without running off.

### WENDY'S TIPS & NOTES

- Bake one test cookie first. Flour needs vary with humidity, altitude, and measuring method. Add the mini marshmallows only after the initial baking time.
- Cool completely before freezing. To reheat, place frozen cookies in a cold oven, set it to 350 degrees F, and warm about 8 minutes for a 2-ounce cookie or 12 minutes for a 5-6-ounce cookie.
- The toasted marshmallow glaze and chocolate sprinkles are optional. Add them only after the cookies have cooled.

### WEIGHT MEASUREMENTS

*Optional measurements for bakers who prefer to weigh the main ingredients:*

- Brown sugar: 789 g
- Granulated sugar: 189 g
- Eggs: 253 g
- Cocoa powder: 88 g
- Flour: 1,272-1,412 g

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