



TODD'S ULTIMATE ROCKY ROAD COOKIES

Thick chocolate cookies filled with dark chocolate and crunchy nuts, then topped with soft, melty marshmallows.

PREP TIME	COOK TIME	TOTAL TIME	YIELD
25 min	18-20 min	About 45 min	24 XL / 72 regular

INGREDIENTS

- 3 cups packed brown sugar
- 3/4 cup granulated sugar
- 1 cup melted butter
- 1 cup melted margarine
- 5 large eggs
- 2 tablespoons vanilla extract
- 4 teaspoons baking soda
- 2 teaspoons salt
- 3/4 cup unsweetened cocoa powder
- 6 to 7 cups all-purpose flour, leveled (more if needed)
- 3 cups dark chocolate chips
- 1 cup crushed pecans, walnuts, or almonds
- Mini marshmallows, for topping

INSTRUCTIONS

1. Preheat the oven to 325°F to 350°F. Line baking sheets with parchment paper.
2. In a large bowl, cream the melted butter, melted margarine, brown sugar, and granulated sugar until smooth. Beat in the eggs and vanilla until fully combined.
3. Gradually mix in the baking soda, salt, cocoa powder, and flour until a soft dough forms. If it is too dry, add milk 1 tablespoon at a time. If it is too sticky, add a little more flour.
4. Fold in the dark chocolate chips and crushed nuts.
5. For each 5-ounce cookie, combine two level scoops from a 4-tablespoon cookie scoop. Place on the prepared baking sheets with plenty of room between cookies.
6. Bake for 16 to 18 minutes. Immediately sprinkle mini marshmallows over the tops, then return the cookies to the oven for about 2 minutes, just until the marshmallows are soft and slightly melted.
7. Let the cookies cool on the baking sheet for several minutes before serving.

WENDY'S TIPS & NOTES

- These cookies have crisp edges with thick, soft, chewy centers.
- Above 4,000 feet, I usually bake them at 325°F. Lower elevations may do better at 350°F. Bake one test cookie first and adjust as needed.
- For regular 2-ounce cookies, bake for approximately 12 to 14 minutes, then add the marshmallows and return them to the oven briefly until soft.

WEIGHT MEASUREMENTS

- Brown sugar: 789 grams
- Granulated sugar: 189 grams
- Eggs: 253 grams
- Cocoa powder: 88 grams
- All-purpose flour: 1,272-1,412 grams
- Remaining ingredients: measure by volume

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