

S'MORE PEANUT BUTTER COOKIES

{MAKES ABOUT 24 COOKIES}

These cookies have all the best bits of a S'more, that classic campfire treat from the US. Goopy marshmallow, melty chocolate and crunchy peanuts, all conveniently bound together in a hand-held treat. When forming the dough balls, do your best to make sure the marshmallows are inside the balls as much as possible. This ensures they'll stay gooey inside the cookie and won't melt all over your tray. Try and stop at just one!

75 g (2¾ oz) unsalted butter, plus extra for greasing
150 g (5½ oz/½ cup) smooth peanut butter
100 g (3½ oz/½ cup, lightly packed) brown sugar
110 g (3¾ oz/½ cup) caster (superfine) sugar
2 free-range eggs
260 g (9¼ oz/1¾ cups) self-raising flour
¼ teaspoon salt
150 g (5½ oz/¾ cup) chocolate chips
30 g (1 oz/⅔ cup) mini marshmallows

1. Lightly grease two large baking trays. Use an electric mixer or hand-held electric beaters to cream the butter, peanut butter and both types of sugar together until pale and creamy (this will take about 2–4 minutes of solid beating).
2. Beat in the eggs, one at a time, until combined. Use a spatula or wooden spoon to mix in the flour and salt until just incorporated. Add the chocolate chips and mini marshmallows and briefly fold them through. Roll up your sleeves and use your hands to make sure the chocolate and marshmallows are evenly distributed. You could probably get away without using your hands, but it's fun and you get to eat some raw cookie dough after, which is half the reason to make cookies!
3. Roll the mixture into balls roughly the size of golf balls and place on the trays, leaving at least 4 cm (1½ inches) between them to allow for spreading.
4. Wrap both trays in plastic wrap and refrigerate for at least 1 hour. Don't skip this step; if you bake these straight from room temperature the cookies won't hold their shape.
5. Preheat the oven to 160°C (315°F/Gas 2–3). Bake the cookies for 10–12 minutes, depending on your oven and whether you want them chewy or crispy. The cookies will still be a bit soft when they come out of the oven; they'll firm up as they cool. Allow to cool a little on the tray, but eat pretty soon after that; these are at their most delicious when they are a little warm and gooey.

