

Hot Chocolate Thumbprint Cookies



FROM THE KITCHEN OF

DEBBIE MACOMBER

For this recipe, we took inspiration from my Christmas book, *Dear Santa*, and a creamy mug of hot chocolate to make these Hot Chocolate Thumbprint Cookies. A rich, chocolatey cookie gets stuffed with a gooey marshmallow and drizzled with extra chocolate. These beautiful cookies are sure to wow your friends and family!

Makes 20

Ingredients

1 ¼ cup all-purpose flour
½ cup cocoa powder
½ teaspoon baking powder
¼ teaspoon kosher salt
½ cup (1 stick) unsalted butter, room temperature
1 cup sugar
1 egg
1 ½ teaspoon vanilla extract
10 large marshmallows, cut in half
½ cup milk chocolate chips
½ teaspoon vegetable oil
1 ounce square of chocolate, for shaving, optional

Directions

In a medium bowl, whisk together the flour, cocoa powder, baking powder and salt.

In the bowl of an electric mixer with the paddle attachment, beat butter and sugar on medium speed until light and fluffy, 2 to 3 minutes. Beat in the egg and vanilla, then scrape down the bowl. Add the dry ingredients and mix just until combined. Cover and refrigerate dough for 15 minutes.

Preheat oven to 350°F. Line a baking sheet with parchment paper.

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Directions Continued...

Roll 1 ½ tablespoons of dough into a ball and place on the prepared baking sheet. Repeat until 12 cookies line the baking sheet. Press thumb in the center of the cookies to indent. Bake for 8 minutes. Remove from the oven and gently press a marshmallow half into each indent. Return to the oven for 2 more minutes, until marshmallows are slightly puffed. Let cookies cool for 3 minutes on the baking sheet, then transfer to a cooling rack. Repeat with remaining dough and marshmallows.

In a microwave-safe bowl, microwave chocolate chips and oil on HIGH for 30 seconds. Stir, then microwave for 15 – 30 seconds more until completely melted. Transfer to a piping bag and pipe thin lines over the cookies (alternatively, you can dip a fork in the melted chocolate and drizzle over cookies). Use a cheese grater to shave chocolate square over the cookies, if using.