



COOKING WITH THE Q: Hot Chocolate Cookies

These spiced and spicy cookies, chocolatey and brimming with molten marshmallow, are a terrific treat to keep you warm in the colder months. A new staple for the Harwood family, courtesy of the New York Times.

SERVINGS: 20-24 Cookies

PREP TIME: 30 minutes

COOK TIME: 1 hour plus 2 hours chilling

Ingredients:

- 1½ cups all purpose flour
- ½ cup cocoa powder
- 1 teaspoon baking soda
- 1 teaspoon kosher salt
- ½ teaspoon ground cayenne
- 3 teaspoons ground cinnamon
- ½ cup unsalted butter, at room temperature
- 1½ cups light brown sugar
- 1 large egg, at room temperature
- 2 teaspoons vanilla extract
- Mini marshmallows, frozen solid
- ¼ cup granulated sugar

Instructions:

- In a medium bowl, whisk flour, cocoa powder, baking soda, salt, cayenne and 2 teaspoons ground cinnamon.
- In the bowl of a stand mixer fitted with a paddle, or a large bowl with a hand mixer, beat butter and brown sugar on medium-high until light and fluffy, about 2 minutes. Add egg and vanilla. Beat until creamy, 2 more minutes. Add flour mixture. Beat on low until no dry spots remain, about 1 minute.
- With a 2-tablespoon (1-ounce) cookie scoop or tablespoon measure, scoop dough into mounds on a baking sheet. Cover and refrigerate for at least 2 hours, or up to overnight. Freeze marshmallows, if you haven't already.
- When ready to bake, heat oven to 350 degrees and line 2 baking sheets with parchment paper. Add granulated sugar and remaining teaspoon cinnamon to a small bowl.
- Remove half of the dough from the refrigerator and let sit at room temperature for 5 minutes if the dough is very stiff. Take a mound of dough and flatten slightly in the palm of your hand. Pile 5 frozen mini marshmallows on top of the flattened dough, then bring the outer edges over the marshmallows to envelop them. Roll into a ball and then roll in the cinnamon sugar to coat. Place on the baking sheet, 3 inches apart.
- Bake for 10 to 12 minutes, rotating halfway through, until cookies puff slightly and bits of molten marshmallow peek through the surface. Cool on the sheet for about 5 minutes, then transfer to a wire rack to cool completely. Cookies will keep for about 3 days in an airtight container at room temperature.