

SMORES CHOCOLATE LAVA COOKIES

Makes 24

INGREDIENTS

2 tbsp cream
4 tbsp chopped Aero Milk Chocolate
115g margarine
 $\frac{3}{4}$ cup brown sugar
1 tsp vanilla essence
1 large egg
1 cup flour
 $\frac{1}{2}$ tsp baking powder
 $\frac{1}{2}$ cup NESTLÉ Cocoa Powder
72 mini white marshmallows

METHOD

1. Preheat the oven to 180°C and line a baking tray with baking paper.
2. Heat the cream in the microwave for 5 seconds, or until just scalded, and pour over the chopped Aero Milk Chocolate. Stir until smooth and glossy, then place in the freezer for 30 minutes to set.
3. In a large mixing bowl, combine the margarine and sugar and beat with an electric mixer until combined.
4. Add the vanilla essence and egg and beat until smooth.
5. Sift in the flour, baking powder and cocoa into the mixture, and stir until combined and it forms a dough.
6. Remove the chocolate ganache from the freezer.
7. Divide cookie dough into 24 balls and arrange on the tray, spaced well apart. Press down slightly to flatten.
8. Create a well in the top of the ball of cookie dough using your thumb and spoon $\frac{1}{4}$ teaspoon chocolate ganache into the well. Arrange 3 mini marshmallows on top of the ganache. Repeat for all cookies.
9. Bake the cookies for 8-10 minutes before transferring to a wire rack to cool.
10. Serve alongside a cup of hot chocolate and ENJOY!