

From the Triple C Camp Kitchen

EDIBLE S'MORES COOKIE DOUGH

INGREDIENTS

- 1/2 CUP BUTTER, SOFTENED
- 1/2 CUP BROWN SUGAR
- 1/4 CUP GRANULATED SUGAR
- 1 TSP VANILLA
- 1/4 TSP SALT
- PINCH BAKING SODA
- 1 1/2 TSP MILK
- 1 CUP FLOUR
- 1/2 CUP CHOCOLATE, BROKEN
- 6 GRAHAM CRACKERS
- 1/2 CUP MARSHMALLOW FLUFF



1. Ask your adult if you can make a delicious treat! Gather your materials. Wash your hands.
2. In a microwave safe bowl heat the flour for 1 minute. This will cook the flour.
3. Cream together the butter & sugars using a mixer or a spoon. Continue mixing and add the vanilla. Add salt and baking soda until incorporated. Mix in the milk.
4. Using a rubber spatula, scrape the sides of the bowl. Mix for 20 more seconds. Stir in flour. Incorporate graham cracker crumbs and broken chocolate pieces until combined.
5. Stir in marshmallow fluff until fully distributed.
6. Let your cookie dough rest for an hour.
7. Put your supplies away, wash the dishes, clean the counter, sweep the floor.
8. Enjoy your treat! Eat with a graham cracker, as a fruit dip, or with a spoon!



AFTER SCHOOL CAMP

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