

Rocky Road Chocolate Fudge Cookies - Gooey, Chewy, and Irresistible!

Few things satisfy a chocolate craving like a chewy, fudgy cookie-and these



OVEN
350°F

TIME
12 min

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INGREDIENTS

Dry Ingredients:

1½ cups all-purpose flour

¾ cup unsweetened cocoa powder

¾ tsp baking soda

... tsp salt

Wet Ingredients:

1 cup unsalted butter, softened

1 cup granulated sugar

¾ cup brown sugar, packed

2 large eggs

1 tsp vanilla extract

Add-Ins:

1 cup semi-sweet chocolate chips

¾ cup chopped walnuts or pecans

1½ cups mini marshmallows

DIRECTIONS

1. Preheat : Oven to 350°F (175°C). Line baking sheets with parchment paper.
2. Mix : Dry Ingredients: Combine flour, cocoa powder, baking soda, and salt. Set aside.
3. Cream : Butter and Sugars: Beat butter, granulated sugar, and brown sugar until fluffy.
4. Add : Eggs & Vanilla: Mix in eggs one at a time, then add vanilla.
5. Combine: Slowly add dry ingredients to wet until just incorporated.
6. Fold : In Add-ins: Stir in chocolate chips, nuts, and mini marshmallows.
7. Scoop: Drop rounded tablespoonfuls onto prepared baking sheet.
8. Bake: 10-12 minutes, until edges are set but centers are still soft.
9. Cool: Let cool on the pan for a few minutes, then transfer to a wire rack.

SWAPS & NOTES

Nuts: Use pecans for a slightly sweeter bite, or omit for nut-free.

Marshmallows: Freeze them before folding in to keep them intact while baking.

Chocolate Chips: Swap in white chocolate or dark chips for variation.

Butter: Use plant-based alternatives for a dairy-free version. ??? Step-by-Step Instructions Preheat Oven to 350°F (175°C).

TIPS FOR SUCCESS

Chill the dough for 20 minutes if the marshmallows are melting too quickly.

Use a cookie scoop for evenly-sized cookies.

Cookies should be soft in the middle for the best texture. ?

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/rocky-road-chocolate-fudge-cookies-gooey-chewy-and-irresistible/>