

Surprise Cookies Recipe with Marshmallow Centers and Chocolate Frosting

3/4 cup unsweetened cocoa powder



OVEN
350°F

TIME
2 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

For the cookies:

- 1 3/4 cups flour
- 3/4 cup unsweetened cocoa powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon coarse salt
- 1 stick unsalted butter, softened
- 1 cup sugar
- 1 large egg
- 1/2 cup whole milk
- 1 teaspoon vanilla
- 15 marshmallows, halved crosswise

For the frosting:

- 3 cups powdered sugar
- 6 tablespoons unsalted butter, softened
- 1/4 cup plus 1 1/2 teaspoons unsweetened cocoa powder
- 1/4 cup plus 2 tablespoons whole milk
- 3/4 teaspoon vanilla

DIRECTIONS

1. Preheat the oven: Preheat your oven to 350°F.
2. Line baking sheets with parchment paper.
3. Mix the dry ingredients: In a medium bowl, sift together the flour, cocoa powder, baking soda, and salt.
4. Set aside.
5. Cream the butter and sugar: In the bowl of an electric mixer fitted with a paddle attachment, beat the butter and sugar on medium-high speed for about 2 minutes, until pale and fluffy.
6. Add the wet ingredients: Reduce the speed to medium-low and add the egg, milk, and vanilla.
7. Mix until combined.
8. Add the dry ingredients: Add the flour mixture in 1/2-cup portions, mixing until combined.
9. Scoop and bake: Using about a 1 3/4-inch scoop, drop the dough onto the prepared baking sheets, spacing the cookies about 2 inches apart.
10. Bake for about 8 minutes, rotating the sheets halfway through, until the cookies are firm.
11. Add the marshmallows: Immediately press a marshmallow half onto the top of each cookie.
12. Return the cookies to the oven and bake for 2 more minutes, until the marshmallows begin to melt.
13. Cool: Remove the cookies from the oven and let them cool completely on the baking sheets set over wire racks.

SWAPS & NOTES

Unsweetened cocoa powder gives both the cookies and frosting a deep chocolate flavor, so it is worth using a good one if you have a favorite.

Halving the marshmallows crosswise helps them sit neatly on top of the cookies and melt into that signature surprise center.

The frosting is spread while still soft, which makes it easier to cover the marshmallow completely and gives the cookies their finished look.

Because these cookies have a few components, it helps to have everything measured and ready before you begin.

TIPS FOR SUCCESS

Work fairly quickly when adding the marshmallows after the first bake so they soften properly in the second short bake.

Let the cookies cool completely before frosting so the frosting sits neatly on top instead of sliding.

If the frosting begins to firm up too much while you work, stir it well to loosen it before spreading.

Use parchment paper for easy cleanup and to help the cookies bake more evenly.

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

Original recipe: <https://chefmaniac.com/surprise-cookies-recipe-with-marshmallow-centers-and-chocolate-frosting/>