



Chips Ahoy S'mores Cookie Recipe with Marshmallow Fluff Big Cookie brings a unique texture and flavor that elevates your s'mores cookies to the next level. Unlike traditional marshmallows, marshmallow fluff remains smooth and creamy, even when baked. This consistency ensures every bite is filled with ooey-gooey delight. Additionally, the fluff easily blends with other ingredients, creating a harmonious balance with the [chocolate](#) and graham cracker elements. For those looking to recreate the authentic s'mores experience, marshmallow fluff captures that toasted marshmallow flavor we all crave without requiring a campfire.

Incorporating marshmallow fluff into your cookies also simplifies the baking process. Its spreadable nature means you can effortlessly layer it between cookie dough, ensuring an even distribution throughout your cookies. This makes each cookie consistently enjoyable, with no dry spots or uneven flavors. Not to mention, it's a great way to avoid the sticky fingers often associated with handling regular marshmallows!

Finally, marshmallow fluff adds a delightful sweetness that perfectly complements the subtle saltiness of Chips Ahoy cookies. This balance of flavors ensures that your s'mores cookies aren't overly sweet, making them a delightful treat for all occasions. Whether you're baking for a party or simply indulging in a midnight snack, marshmallow fluff guarantees a successful and delicious outcome.

## Ingredients You'll Need for Chips Ahoy S'mores Cookie Recipe with Marshmallow Fluff Big Cookie

Creating these delicious s'mores cookies is a fun process that starts with gathering the right ingredients. Here's a list of what you'll need:

1. **2 cups of Chips Ahoy cookies** (crushed) - These provide that signature cookie crunch and subtle saltiness.
2. **1 cup of semi-sweet chocolate chips** - To add those rich, melty pockets of chocolate we adore in s'mores.
3. **1 cup of graham cracker crumbs** - For the authentic s'mores flavor.
4. **1 cup of flour** - This acts as the base of your cookie dough.
5. **1/2 teaspoon of baking soda** - To help the cookies rise perfectly.
6. **1/4 teaspoon of salt** - Enhances the flavors of all the ingredients.
7. **1/2 cup of unsalted butter** (room temperature) - Adds richness and binds the dough together.
8. **1/2 cup of granulated sugar** - Balances the savory elements with sweetness.



9. **1/2 cup of brown sugar** - Provides a deeper, caramel-like flavor.
10. **1 large egg** - Binds the ingredients and adds moisture to the dough.
11. **1 teaspoon of vanilla extract** - Enhances the overall flavor profile.
12. **1 to 1 1/2 cups of marshmallow fluff** - The star of the show, providing gooeyness and sweetness.

Now that you have your ingredients ready, the next steps will guide you through preparing these irresistible cookies.

## Step-by-Step Guide: How to Make Chips Ahoy S'mores Big Cookies

### Step 1: Prepare Your Ingredients

- **Gather Ingredients:** Ensure all the ingredients from the list above are ready and measured.
- **Preheat Oven:** Set your oven to 350°F (175°C) to warm up while you prepare the cookie dough.

### Step 2: Make the Dough

- **Mix Dry Ingredients:** In a large bowl, sift together flour, baking soda, and a pinch of salt.
- **Cream Butter and Sugar:** In a separate bowl, cream together the softened butter and brown sugar until light and fluffy. Add vanilla extract and mix well.
- **Combine Mixtures:** Gradually combine the dry ingredients with the butter mixture until fully incorporated.

### Step 3: Layer the Cookies

- **Prepare the Base:** Place a Chips Ahoy cookie on a baking sheet lined with parchment paper.
- **Add Marshmallow Fluff:** Spread a generous layer of marshmallow fluff on top of each cookie.
- **Graham Cracker Layer:** Crumble graham crackers over the marshmallow fluff for added crunch.
- **Chocolate Touch:** Sprinkle chocolate chunks or chips over the graham crackers for extra richness.



## Step 4: Form and Bake the Cookies

- **Top with Dough:** Cover each prepared cookie layer with a scoop of your cookie dough mixture, pressing gently to seal the edges.
- **Bake:** Place the baking sheet in the preheated oven and bake for 10-12 minutes or until the cookies are golden brown.

## Step 5: Enjoy Your Creation

- **Cool:** Allow cookies to cool on a wire rack for a few minutes before serving.
- **Indulge:** Grab a cookie and enjoy the ultimate s'mores experience with every bite! These cookies are perfect warm, served with a glass of milk or your favorite hot beverage.

## Adding Graham Crackers for the Perfect Crunch in S'mores Cookies

Graham crackers are a pivotal component in capturing the authentic s'mores experience within your cookies, offering the satisfying crunch reminiscent of a crackling campfire treat. To effectively incorporate graham crackers into your Chips Ahoy S'mores Cookies, follow these straightforward steps:

1. **Select the Right Graham Crackers:** Choose high-quality graham crackers with a crispy texture for the best crunch and flavor. Standard honey grahams work wonderfully, but feel free to experiment with cinnamon or chocolate versions for additional depth.
2. **Crush to the Perfect Size:** Use a food processor or crush the graham crackers manually with a rolling pin until they resemble coarse crumbs or small pieces. This texture will integrate seamlessly into your cookie dough, providing distinct bits of crunch with every bite.
3. **Even Distribution:** As you incorporate the other ingredients into your dough, ensure the graham cracker crumbs are evenly mixed throughout. This will guarantee that each cookie has a consistent distribution of flavor and texture.
4. **Layering Technique:** For a more pronounced graham cracker presence, consider layering larger pieces between two layers of cookie dough along with the marshmallow fluff. This sandwich approach enhances the s'mores effect and maintains that characteristic crunch.
5. **Monitor Baking Time:** The graham crackers may brown quickly in the oven, so keep



a close eye on your cookies as they bake. This step will help maintain the perfect balance between a gooey center and a crispy edge.

By following these steps, you'll ensure that every Chips Ahoy S'mores Cookie you bake has that perfect crunch that defines the classic s'mores experience.

## S'mores Cookies Recipe with Marshmallow Fluff: Detailed Measurements

Creating these delicious s'mores cookies is all about balance and precision. Here are the detailed measurements and steps you need to craft these irresistible treats:

### Ingredients:

- 1 cup (2 sticks) unsalted butter, softened
- 3/4 cup granulated sugar
- 3/4 cup packed brown sugar
- 2 large eggs
- 1 teaspoon vanilla extract
- 2 1/4 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 cup Chips Ahoy cookies, roughly chopped
- 1 cup graham cracker pieces
- 1 cup chocolate chunks or chips
- 1 cup marshmallow fluff

### Instructions:

1. **Prepare Your Baking Sheet:** Preheat the oven to 350°F (175°C) and line a baking sheet with parchment paper.
2. **Mix Dry Ingredients:** In a medium-sized bowl, whisk together the all-purpose flour, baking soda, and salt. Set aside.
3. **Cream Butter and Sugars:** In a large mixing bowl, beat the softened butter, granulated sugar, and brown sugar together until the mix is light and fluffy. This usually takes about 2-3 minutes.
4. **Add Eggs and Vanilla:** Beat in the eggs one at a time, making sure each is fully incorporated before adding the next. Stir in the vanilla extract.



5. **Combine Wet and Dry:** Gradually add the flour mixture to the wet ingredients, mixing until just combined to avoid overworking the dough.
6. **Fold in the Mix-Ins:** Gently fold in the chopped Chips Ahoy cookies, graham cracker pieces, and chocolate chunks or chips until evenly distributed throughout the dough.
7. **Incorporate Marshmallow Fluff:** Carefully fold in the marshmallow fluff, creating pockets of fluffiness within the dough. Be gentle to maintain its creamy texture.
8. **Shape and Bake:** Scoop the dough in generous portions (about 2 tablespoons each) onto the prepared baking sheet, ensuring each dollop is about two inches apart.
9. **Bake to Perfection:** Bake in the preheated oven for 10-12 minutes, or until the edges are golden brown and the centers appear set.
10. **Cool and Enjoy:** Allow the cookies to cool slightly on the baking sheet before transferring them to a wire rack. Enjoy warm for a gooey, indulgent experience or let them cool completely for chewier textures.

These detailed steps will guide you in creating the perfect s'mores cookies that combine the classic flavors of a beloved campfire treat with the convenience of a single, delightful cookie. Enjoy the process and the delicious results!

## Costco-Inspired S'mores Cookies: A Delicious DIY Recipe

### Step 1: Gather Your Ingredients

To replicate the irresistible taste of Costco's s'mores cookies, start by collecting all the necessary ingredients. You'll need the same base ingredients as the traditional recipe, including unsalted butter, brown and granulated sugar, eggs, vanilla extract, all-purpose flour, baking soda, and salt. In addition, secure graham crackers, chocolate chunks, Chips Ahoy cookies, and marshmallow fluff to achieve that unique s'mores flavor.

### Step 2: Prepare Your Baking Tools

Preheat your oven to 350°F (175°C) and line your baking sheets with parchment paper. This ensures an even bake and prevents the cookies from sticking. Gather mixing bowls, measuring cups, and a wooden spoon or spatula to mix and fold your ingredients.

### Step 3: Mix Wet Ingredients

In a large bowl, cream together the softened butter, brown sugar, and granulated sugar



until the mixture is light and fluffy. This should take about 2-3 minutes with an electric mixer. Then, add the eggs one at a time, beating well after each addition. Stir in the vanilla extract, ensuring the mixture is smooth.

#### **Step 4: Combine Dry Ingredients**

In a separate bowl, whisk together the flour, baking soda, and salt. This helps distribute the leavening agent evenly and ensures consistent cookie textures.

#### **Step 5: Create the Dough**

Gradually add the dry ingredients to the wet mixture, mixing until just combined. Be careful not to overmix to prevent the cookies from becoming tough.

#### **Step 6: Incorporate S'mores Elements**

Gently fold in the graham cracker pieces, chocolate chunks, and Chips Ahoy cookie pieces, ensuring even distribution. Then, add dollops of marshmallow fluff, carefully folding them into the dough to create fluffy pockets without completely mixing them in.

#### **Step 7: Shape and Bake**

Using a cookie scoop or tablespoon, portion out the dough onto the prepared baking sheets, leaving about 2 inches between each dollop to allow spreading.

#### **Step 8: Bake to Perfection**

Place the baking sheets in the preheated oven and bake for approximately 12-15 minutes, or until the cookies' edges are golden brown and the centers appear set. Adjust the baking time if you prefer a chewier or crunchier texture.

#### **Step 9: Cool and Enjoy**

Allow your cookies to cool on the baking sheets for a few minutes before transferring them to wire racks to cool completely. Enjoy these delectable cookies with a cold glass of milk or alongside your afternoon coffee for a delightful treat!



## Using TikTok Hacks to Perfect Your Chips Ahoy S'mores Cookie Recipe

In recent times, TikTok has become a hub for sharing innovative cooking and baking hacks that can elevate any recipe. Here are a few TikTok-inspired techniques to help you perfect your Chips Ahoy S'mores cookie recipe:

1. **Chill the Dough:** One popular hack is to chill your cookie dough for at least an hour before baking. This allows the flavors to meld together and helps the cookies maintain their shape while baking, resulting in a thicker, chewier texture.
2. **Toast the Marshmallows:** For an added layer of flavor, consider toasting some marshmallows before integrating them into the batter. This can be done quickly with a kitchen torch or by broiling them in the oven for a few seconds. The toasty marshmallows enhance the s'mores authenticity.
3. **Use Browned Butter:** Swap your regular butter for browned butter to infuse your cookies with a nutty, rich flavor. To brown butter, simply melt it over medium heat, allowing it to bubble and turn golden brown, stirring occasionally to prevent burning.
4. **Stuff with Chocolate Squares:** Instead of just mixing chocolate chunks into the dough, try stuffing your cookie dough balls with pieces of chocolate squares. This creates an irresistible molten center once baked, offering a delightful surprise.
5. **Sprinkle with Sea Salt:** A light sprinkle of sea salt on top of the cookies before baking can enhance the sweetness of the chocolate and marshmallows, highlighting their flavors and adding a sophisticated finish to each bite.

Incorporating these TikTok hacks can transform your s'mores cookies into a showstopping treat, combining classic flavors with modern creativity. Enjoy experimenting with these techniques to discover the version that best satisfies your sweet tooth!

## Health Benefits of Homemade Baking

Baking your own s'mores cookies at home not only satisfies your sweet cravings but also offers several health benefits compared to store-bought alternatives. By making cookies from scratch, you have full control over the ingredients, allowing for healthier substitutions and reduced sugar content. Using whole-grain flour instead of all-purpose flour can increase the fiber content, while swapping out some of the traditional ingredients for nut butters or adding oats can boost the nutritional value. Additionally, the process of baking can be a therapeutic activity that reduces stress and enhances mental well-being, making it a



delightful experience beyond just the end result.

## Nutritional Information: Calories and Ingredients

When indulging in homemade s'mores cookies, it's helpful to understand their nutritional profile. Below is a general calorie breakdown for a typical homemade s'mores cookie recipe. Please note that these values can vary based on specific ingredients and quantities used.

Ingredient	Estimated Calories per Serving
Unsalted Butter	200
Brown Sugar	100
Granulated Sugar	100
Eggs	70
Vanilla Extract	10
All-purpose Flour	150
Baking Soda	0
Salt	0
Graham Crackers	50
Chocolate Chunks	150
Chips Ahoy Cookies	120
Marshmallow Fluff	90

*Estimated Total Per Cookie: Approximately 150-200 calories*

These values are estimates and can fluctuate based on the brands and amounts of ingredients used. Opting for healthier alternatives, like reducing the sugar or using whole-grain flour, can adjust the caloric content to better suit dietary needs. Enjoy your cookies mindfully while savoring each delicious bite!

## Conclusion

Making your own Chips Ahoy S'mores cookies at home can be a fulfilling and enjoyable process, one that blends creativity and culinary skills to produce a delectable treat. By employing techniques inspired by TikTok and making thoughtful ingredient choices, you can elevate this classic recipe into something truly special.





Homemade baking not only offers the freedom to customize flavors and textures to your preference but also promotes a healthier lifestyle by allowing control over ingredients. As you savor each cookie, you are not only indulging in a delightful snack but also cherishing the joys of homemade creations and the therapeutic benefits they bring. Enjoy baking, enjoy snacking, and most importantly, enjoy the simple pleasures that these delicious cookies bring to your table.

## FAQs

### **1. How can I ensure my s'mores cookies don't spread too much while baking?**

To prevent excessive spreading, make sure to properly chill your cookie dough before baking. This helps the cookies hold their shape. Additionally, ensure your butter is not overly softened or melted when preparing the dough.

### **2. Can I make these cookies gluten-free?**

Yes, you can make these cookies gluten-free by substituting all-purpose flour with a gluten-free baking flour blend. Ensure other ingredients like graham crackers and chocolate are also gluten-free.

### **3. What is the shelf life of homemade s'mores cookies?**

Homemade s'mores cookies can typically be stored in an airtight container at room temperature for up to a week. For longer storage, consider freezing them for up to three months. Just thaw at room temperature before serving.

### **4. Can these cookies be made dairy-free?**

To make these cookies dairy-free, use a plant-based butter substitute and ensure the chocolate and marshmallows are also dairy-free. Look for brands that specifically label their products as dairy-free.

### **5. Is browning the butter necessary for flavor?**

Browning the butter is not necessary, but it does add a nutty, rich flavor that enhances the overall taste of the cookies. If you're short on time, regular melted butter will still yield



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delicious results.