# CINNAMON TOAST CRUNCH MARSH COOKIES

*Recipe from Christina Tosi's Cookbook: All About Cookies*

## INGREDIENTS

**For the Cinnamon Chips:**

- 1/2 c. white chocolate chips
- 1/2 tsp. vegetable oil
- 2 tsp. ground cinnamon

**For the Cookie Dough:**

- 2 c. Cinnamon Toast Crunch cereal + more for topping
- 16 Tbsp. unsalted butter softened
- 2/3 c. light brown sugar (packed)
- 2/3 c. sugar
- 1 large egg
- 2 c. + 2 tablespoon flour
- 1/4 c. milk powder
- 1 1/2 tsp. kosher salt
- 1/4 tsp. baking soda
- 1/4 tsp. baking powder
- 1 1/2 c. mini marshmallows
- 1 recipe Cinnamon Chips

**SERVINGS: 12 TO 18** **ACTIVE TIME: 10 MIN** **COOK TIME: 10-12 MIN**


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# DIRECTIONS:

**To make the cinnamon chips:**

1. **Toss the white chocolate chips with the oil in a small bowl, then sprinkle in the cinnamon and toss to coat the chips evenly.**

**To make the cookies:**

2. **Heat the oven to 300°. Spread 2 cups of the Cinnamon Toast Crunch on a baking sheet and toast in the oven until fragrant, about 10 minutes. Cool completely.**
3. **Increase the oven temperature to 350°. Pan-spray or line two half-sheet pans with parchment paper or silicone baking mats.**
4. **In the bowl of a stand mixer fitted with the paddle attachment, cream together the butter, brown sugar, and sugar on medium-high for 2 to 3 minutes until well combined. Scrape down the sides of the bowl, add the egg, and beat until smooth.**
5. **Add the flour, milk powder, salt, baking soda, and baking powder and paddle on low speed until just combined, about 20 seconds.**
6. **Paddle in the toasted cereal &mini marshmallows until incorporated.**
7. **Add the cinnamon chips to the dough mixture & mix.**
8. **Using a 2 3/4-ounce cookie scoop (or a 1/3-cup measure), scoop the dough onto the prepared pans 2 to 3 inches apart. Use the palm of your hand to flatten the domes. Add 2 to 3 pieces of untoasted cereal to the top of each cookie round.**
9. **Bake at 350° until golden brown, 10 to 12 minutes.**
10. **Let the cookies cool briefly on the pans, then transfer to a plate or an airtight container for storage. At room temperature, the cookies will keep fresh for 3 days; in the freezer, they will keep for 1 month.**

NOTES:

If you're not a Cinnamon Toast Crunch fan, feel free to sub in your favorite cereal or any combo of cereals you have in the pantry.


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