

# S'MORES MUFFINS

By: Simply Creative Chef Rob Scott

3 TBSP BUTTER, SOFTENED  
¼ CUP BROWN SUGAR  
4 TSP SUGAR  
1 EGG  
1/3 CUP SOUR CREAM  
3 TBSP REG MILK  
2/3 CUP ALL-PURPOSE FLOUR  
½ CUP GRAHAM CRACKER CRUMBS  
¼ TSP SALT  
¼ TSP BAKING POWDER  
¼ TSP GROUND CINNAMON  
1/8 TSP BAKING SODA  
1/3 CUP CHOCOLATE CHIPS  
6 MARSHMALLOWS

- In a small bowl, cream butter and sugars until light and fluffy
- Beat in the egg, then sour cream and milk
- Combine the flour, graham cracker crumbs, salt, baking powder, cinnamon and baking soda
- Beat into creamed mixture until moistened
- Fold in chocolate chips
- Coat six muffin cups with cooking spray
- Fill one-fourth full with batter
- Place one marshmallow into each muffin cup
- Top with remaining batter
- Bake at 400F for 14-16 minutes or until a toothpick inserted near the center comes out clean
- Cool for 5 minutes before removing from pan to wire rack
- Serve warm

Yields 6 muffins