

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