

## Dark Chocolate Marshmallow Cookies



### Cookies

1 cup butter or margarine, softened  
1 cup packed brown sugar  
2 eggs  
1 tablespoon water  
2 teaspoons vanilla extract  
1 package Yumee Yumee Cookies mix  
1/2 cup dark cocoa powder  
1 (10 to 12 ounce) package dark chocolate chips  
Mini marshmallows

### Drizzle

1 1/3 cup powdered sugar  
1/4 cup dark cocoa powder  
2 tablespoons milk

**In a large bowl**, beat butter until creamy. Add brown sugar and mix well. Add eggs, water, and vanilla. Mix well.

**In a medium bowl**, combine Yumee Yumee Cookies mix and cocoa. Mix well. Add dry ingredients to butter mixture. Mix well, scraping sides of bowl often. Add chocolate chips. Mix on low speed until blended.

**Spoon** teaspoonfuls of batter onto an ungreased baking sheet. Place cookies about 2 inches apart.

**Bake** at 300 degrees for 16 minutes. Remove cookies from oven. Place 3 mini marshmallows in center of each cookie. Return cookies to oven and bake an additional 2 minutes. Immediately remove cookies from baking sheet and cool on a wire rack.

**In a small bowl**, combine powdered sugar and cocoa powder. Mix well. Add milk and mix well. Drizzle over tops of cooled cookies.

**Makes** 4 to 5 dozen

**Cook's Note:** *Electric mixer required.*

Yumee Yumee