

## Hot Cocoa Cookies



### Cookies

- 1 cup butter or margarine, softened
- 2/3 cup packed brown sugar
- 3 (0.85 ounce) packets no-oil added hot cocoa mix
- 2 eggs
- 1 teaspoon vanilla extract
- 1 package Yumee Yumee Cookies mix
- 1 1/2 cups milk chocolate chips
- 1 cup vanilla flavored marshmallow bits

**In a large bowl**, beat butter until creamy. Add brown sugar and mix well. Add hot cocoa mixes and mix well. Add eggs and vanilla. Mix well. Add Yumee Yumee Cookies mix to butter mixture. Mix well, scraping sides of bowl often. Add chocolate chips and marshmallow bits. Mix on low speed until blended. Chill 1 hour.

**Spoon** teaspoonfuls of batter onto a parchment lined baking sheet. Place cookies about 2 inches apart.

**Bake** at 375 degrees for 10 minutes. Immediately remove cookies from baking sheet and cool on a wire rack.

**Makes** 5 1/2 to 6 dozen

**Cook's Note:** *Electric mixer required.* This recipe was tested with Swiss Miss Simply Cocoa Milk Chocolate Flavor. Do NOT use a hot cocoa mix that contains oil.