

Foodnity Recipes

Chocolate Marshmallow Swirl Cookies – Easy 50-Minute Recipe

15 min Prep time	**25 min** Cook time	**40 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 2 cups all-purpose flour
- [ ] 1/2 cup unsweetened cocoa powder
- [ ] 1 tsp baking soda
- [ ] 1/4 tsp salt
- [ ] 1 cup unsalted butter, softened
- [ ] 3/4 cup brown sugar
- [ ] 1/2 cup granulated sugar
- [ ] 2 large eggs
- [ ] 2 tsp vanilla extract
- [ ] 1 tbsp lemon zest
- [ ] 1 cup mini marshmallows
- [ ] 1/4 tsp sea salt flakes

Optional Mix-Ins

- [ ] 1/2 cup chopped dark chocolate
- [ ] 1/4 cup toasted nuts

Instructions

1. Preheat the oven to 350°F (175°C) and line two baking sheets with parchment paper.
2. Whisk together flour, cocoa, baking soda, and salt in a bowl; set aside.
3. In a large bowl, cream butter with brown and granulated sugar until light and fluffy – this takes about 2-3 minutes.
4. Add eggs one at a time, mixing well after each, then stir in vanilla and lemon zest.
5. Gradually blend the dry ingredients into the wet mixture; do not over-mix.
6. Fold in the mini marshmallows (and optional chocolate or nuts if using) until evenly distributed.
7. Scoop rounded tablespoons of dough onto the prepared sheets, spacing 2 inches apart; lightly press a few extra marshmallows on top.
8. Bake for 10-12 minutes, until the edges are set but the centers still look slightly soft. Let cool on the sheet for 2 minutes, then transfer to a wire rack.

Nutrition per serving

320 kcal	4 g	43 g	15 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a deeper chocolate flavor, add a teaspoon of espresso powder to the dry mix.
- For extra chewiness, substitute half the granulated sugar with honey.
- You can toast the marshmallows briefly under the broiler for a caramelized top before baking.