

# Marshmallow Crispy Cookies (Costco Copycat)

## Ingredients:

½ cup Salted Butter  
¾ cup Brown Sugar  
½ cup Granulated Sugar  
1 large Egg - room temperature  
1 teaspoon Vanilla (or vanilla paste)  
½ teaspoon Baking Soda  
¾ teaspoon Salt  
1 cup + 2 tablespoon All-Purpose Flour  
1½ cups Rice Krispie Cereal  
⅔ cup Mini Marshmallows  
Flaked Salt for topping



## Instructions:

Preheat oven to 350' F. Line a baking sheet with parchment paper.

- Start by browning the butter. You'll take ½ cup of butter and melt in a medium saucepan, and then continue to cook past the point of boiling. You will do this over medium heat, past the point of the butter foaming, until it turns a nice golden brown, and has a nutty smell. Make sure you are stirring and watching it, because it will turn from perfectly brown to burnt fairly quickly. Once finished browning, pour into a bowl and throw in the fridge or freezer for about 10 minutes to cool.
- In a medium mixing bowl mix together brown butter and both sugars. Add the egg and vanilla and mix on low until smooth, about 30 seconds.
- Slowly mix in the salt, baking soda and flour being careful not to over mix.
- Fold in the rice krispies, followed by the mini marshmallows.
- Scoop the dough into large balls, I like to use a 3 tablespoon cookie scoop for these. Place 4-5 cookies per cookie sheet as they spread thin and you'll need space.
- Bake the cookies for 10-13 minutes. You're looking for a light golden brown around the edges. Be careful not to over bake, or you will lose the chewy center. Sprinkle with flaked salt.

Note: These cookies are a thin, buttery cookie. If you prefer a thicker cookie I would suggest adding an extra 2 tablespoon of flour.