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