

S'mores Cookie Bars

275g plain flour
1 teaspoon bicarbonate of soda
1 tablespoon cornflour
115g butter
100g granulated sugar
100g light brown sugar
1 medium egg
½ teaspoon vanilla extract
300 g milk/dark chocolate
1x tub marshmallow fluff

Pre-heat your oven to 190C and line a 9x9inch square tin with parchment paper. Mix the plain flour, bicarbonate and cornflour together so its evenly distributed. In a larger bowl, melt the butter. Add in the two sugars, and whisk for about 2 minutes so the sugar starts to dissolve and the mixture is smooth. Add in the egg and the vanilla, and whisk again briefly until smooth. Add in the dry Ingredients, and mix until a cookie dough is formed. Add in the chocolate chips and mix with a spatula until they're spread through the cookie dough evenly. Press two thirds of the mixture into the bottom of the tin. Microwave the marshmallow fluff for 20-30 seconds and spread over the cookie dough. Put blobs of the remaining cookie dough over the marshmallow layer as evenly as possible. Bake in the oven for 20-25 minutes, until the top of the cookie bake looks 'dry'. Leave it to cool for about 10 minutes, then leave to cool fully on a wire rack. Cut the bake into squares.

