S’More Stuffed Chocolate Chip Cookies

Ingredients:
Graham Crakers
Hershey Bars
Marshmallows (large, not smalls)
Pilsbury Chocolate Chip Cookie Dough

1. Preheat oven to the temperature listed on the cookie dough package.
2. Line a cookie sheet with parchment paper.
3. Break Graham Crackers in half (into squares) and lay onto the cookie sheet. Leave 2 inches between them.
4. Break the Hershey bars into rectangles that fit on the graham squares and put them on top. It is ok if it goes over. It is also ok if it just covers the middle.
5. Take a marshmallow, rip it in half (lengthwise) and put the 2 pieces (sticky side down) on top of the chocolate.
6. Take a ball or chunk of cookie dough and flatten it in your hand until it is slightly larger than the S’More on the cookie sheet. Lay the dough on top of the marshmallow and press down a little.
7. Bake in the oven, following the directions on the dough package.

Everything melts and cooks together to make a superior chocolate chip cookie.