



CHOCO-MARSHMALLOW COOKIES

- 1 3/4 Cups Sifted Cake Flour
- 1/2 Teaspoon Salt
- 1/2 Teaspoon Baking Soda
- 1/2 Cup Cocoa
- 1/2 Cup Shortening
- 1 Cup Sugar
- 1 Egg
- 1 Teaspoon Vanilla
- 1/4 Cup Milk
- 18 Marshmallows, Halved
- 1/2 Cup Pecans

COCOA FROSTING

- 2 Cups Sifted Confectioners' Sugar
- 5 Tablespoons Cocoa
- 3 Tablespoons Butter
- 5 Tablespoons Cream

DIRECTIONS

1. Sift together the flour, salt, baking soda, and cocoa.
2. Cream shortening and sugar.
3. Add egg, vanilla, and milk, beating well.
4. Add dry ingredients.
5. Drop by teaspoons onto a greased baking sheet.
6. Bake in a 350 degree oven for 8 minutes.
7. Press 1/2 marshmallow, cut side down, on each cookie.
8. Bake 2 minutes longer. Cool.
9. Combine confectioners' sugar, cocoa, and salt.
10. Add butter and cream.
11. Mix until spreading consistency.
12. Spread over cooled cookies.