

Ho, Ho, Ho! Ho-Hos

These are soft and squishy and taste just like Ho Hos.

½ cup Butter, softened
¾ cup Sugar
1 Egg
¼ cup Milk
1 tsp Vanilla
1 ¾ cup Flour
½ cup Baking cocoa
½ tsp Salt
½ tsp Baking soda
18 Large marshmallows
2 Tbsp Butter, softened
2 cups Confectioner's sugar
Dash Salt
3-4 Tbsp Milk



Procedure

- 1 Preheat the oven to 350°. Cut marshmallows in half and set aside.
- 2 Cream together butter and sugar until light and fluffy. Add egg, milk, and vanilla and mix well.
- 3 Mix together the dry ingredients. Add gradually to the butter mixture.
- 4 Drop by tablespoons onto 4 ungreased baking sheets. Bake for 8 minutes. Press a marshmallow half onto each cookie, cut side down. Return to the oven and bake for 2 more minutes. Cool on wire racks for 2 minutes, then press gently on each marshmallow with the back of a spoon.
- 5 Frosting:
- 6 Beat the butter, confectioner's sugar, cocoa and salt until smooth. Add milk one tablespoon at a time and mix well. When frosting is spreadable, stop adding milk. Frost the cookies after they're completely cool. Allow frosting to harden slightly before covering with plastic wrap.

Yield: 3 dozen cookies

Contributed by

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