Rocky Road Cookies

INGREDIENTS: (makes about 24, 4-inch round cookies)

Cookie:
2 sticks (1 cup) butter, softened
1 1/2 cups sugar
2 eggs
1 teaspoon vanilla extract
2/3 cup unsweetened cocoa powder
3 cups flour
1/2 teaspoon salt
1/2 teaspoon baking powder
Toppings:
1 bag of mini-marshmallows
1 bag of Wiltons candy melts in dark cocoa
1/4 bag of Wilton's candy melts in white
1 cup of sliced almonds
1 cup of chocolate chips

DIRECTIONS:

Preheat oven to 350F degrees.
Add butter, sugar, eggs, vanilla and cocoa together in large mixing bowl.
Blend on medium speed with a mixer until smooth.
Gradually add dry ingredients and mix until smooth (use clean hands at the end, to knead into a soft ball of dough)
Roll out cookie dough on floured counter.
Cut into large circles (you want to have room for all those toppings!) and place on a parchment-lined baking sheet.
Bake for 8 to 11 minutes until the edges are firm.
Slide parchment paper off cookie sheet with cookies on top. Allow them to cool on counter.
Melt dark cocoa candy melts in microwave in 30 second increments, stirring in between until smooth.
Spoon about a tablespoon of chocolate on the top of a cookie and spread to edges.
Immediately (before chocolate hardens) add marshmallows, almonds and chocolate chips. They all don't have to touch the melted chocolate, and some can be loose on top.
Finish all cookies in the same manner.
Melt white candy melts in the microwave in 30 second increments, stirring in between until smooth.
Place candy melts into a small zip-top bag, clip a corner and drizzle white chocolate over the top of each cookie as shown.
Allow everything to harden up.
Store in an air-tight container for up to 5 days (the marshmallows get a little chewy past that point). Make sure to layer parchment paper between the layers of cookies when storing them.
Enjoy!