

MARLEY SPOON



S'mores Sandwich Cookies

with Toasted Marshmallows



1,5h



2 Servings

Campfire s'mores are all grown up! We take the best qualities of a s'more and elevate them into a sandwich cookie. Graham cracker crumbs flavor classic chocolate chip cookies that sandwich golden, gooey marshmallows. The result is a crunchy, chocolatey, sticky treat, but in an easy-to-eat format. No messy chocolate and no need for a campfire! (2p makes 7; 4p makes 15)

What we send

- 5 oz dark brown sugar
- 5 oz granulated sugar
- 3 oz graham cracker crumbs¹
- 5 oz all-purpose flour¹
- ¼ oz baking soda
- ¼ oz ground cinnamon
- 3 oz chocolate chips^{6,7}
- 2 (1 oz) mini marshmallows

What you need

- 6 tablespoons butter, softened⁷
- 1 large egg³
- vanilla extract
- kosher salt

Tools

- hand-held electric mixer
- 2 rimmed baking sheets
- parchment paper

Allergens

Wheat (1), Egg (3), Soy (6), Milk (7).
May contain traces of other allergens.
Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 330kcal, Fat 15g, Carbs 45g, Protein 3g



1. Cream butter & sugar

Preheat oven to 350°F with racks in upper and lower thirds.

In a medium bowl, combine **6 tablespoons softened butter** and **¼ cup each of brown sugar and granulated sugar**. Using a hand-held electric mixer, beat on medium until butter and sugar are well combined and fluffy, about 2 minutes.



4. Bake cookies

Line 2 rimmed baking sheets with parchment paper. Transfer **cookie dough balls** to baking sheets, leaving 2 inches of space between each cookie. Transfer to upper and lower oven racks. Bake until just starting to brown around the edges and puffed, rotating sheet trays halfway through, 9–12 minutes total.



2. Add egg

To bowl with butter, add **1 large egg, 1 teaspoon vanilla**, and **½ teaspoon salt**. Beat until combined.



5. Cool cookies

Transfer **cookies** to a cooling rack and let cool completely.

Preheat broiler to high with a rack in the upper third. Place half of the cookies, bottoms facing up, on the same rimmed baking sheet. Reserve remaining cookies for step 6. Divide **marshmallows** between cookies and place in an even layer.



3. Finish dough

To same bowl, add **all of the graham cracker crumbs, ½ cup of the flour**, and **½ teaspoon each baking soda and cinnamon**. Beat until combined. Fold in **chocolate chips**. Chill **dough** in refrigerator for at least 20 minutes.

After chilling, form dough into 14-16 balls (about 1 tablespoon of dough each).



6. Broil marshmallows

Transfer **cookies with marshmallows** to upper oven rack and broil until toasted and gooey, 30–60 seconds (watch very closely as marshmallows can burn easily). Immediately top with **a reserved cookie** to make a sandwich and serve. Enjoy!