

DINNERLY



S'mores Skillet Cookie with M&M's Father's Day Dessert!



40-50min



2 Servings

Dad deserves the best, so you know we couldn't just do any old skillet cookie. Nope, we had to be extra and add all other toppings in sight. Yes, even chocolate sauce. A campfire twist never hurts either. All you're missing now is a firepit, a tent, and a few forks to dig in. We've got you covered! (2-p plan serves 6; 4-p plan serves 12)

WHAT WE SEND

- 5 oz dark brown sugar
- 5 oz self-rising flour ¹
- 3 oz graham cracker crumbs ¹
- 3 oz chocolate chips ^{6,7}
- 1 oz mini marshmallows
- 1 oz chocolate rainbow M&M's ^{6,7}

WHAT YOU NEED

- 6 Tbsp butter ⁷
- 1 large egg ³
- kosher salt

TOOLS

- small (8-inch) ovenproof skillet (preferably cast-iron)
- microwave

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 420kcal, Fat 19g, Carbs 61g, Protein 4g



1. Melt butter

Preheat oven to 350°F with racks in the center and upper third.

Melt **6 tablespoons butter** in a small (8") ovenproof skillet over medium heat, about 3 minutes. Let cool off heat for 5 minutes.



2. Make dough

To skillet with **melted butter**, add **brown sugar**, **1 large egg**, and **¼ teaspoon salt**. Whisk until mixture is thick and smooth, about 1 minute. Add **¾ cup self-rising flour** and **all but 2 tablespoons of the graham cracker crumbs**; gently stir until just combined. Fold in **half each of the chocolate chips and marshmallows**. Scatter **M&M's** over top.



3. Bake cookie

Bake **cookie** on center oven rack until top looks shiny, deeply golden, and set, and a toothpick inserted into the center comes out mostly clean, 20–25 minutes (do not overbake).

Remove from oven and switch to broiler. Sprinkle **remaining marshmallows** over top. Broil on upper oven rack until marshmallows are toasted, about 1 minute (watch closely).



4. Melt chocolate & serve

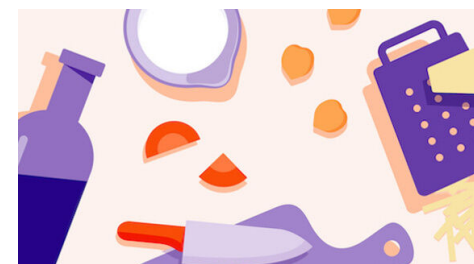
In a small microwave-safe bowl, combine **remaining chocolate chips** and **1 tablespoon water**. Microwave until melted, about 30 seconds. Whisk until smooth. Drizzle over **cookie**.

Serve **s'mores skillet cookie** with **remaining graham cracker crumbs** sprinkled over top. Enjoy!



5. ...

What were you expecting, more steps?



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!