

DINNERLY



S'mores Skillet Cookie with Rainbow M&M's

 40-50min  2 Servings

You know we couldn't just do any old skillet cookie. Nope, we had to be extra and add all the 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!

WHAT WE SEND

- 5 oz dark brown sugar
- 5 oz self-rising flour¹
- 3 oz graham cracker crumbs¹
- 3 oz chocolate chips^{6,7}
- 1 oz mini marshmallows
- 1 oz chocolate rainbow M&M's^{6,7}

WHAT YOU NEED

- 6 Tbsp butter⁷
- 1 large egg³
- 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!