



Fluffernutter Sandwich Cookies

with Homemade Marshmallow Fluff



2h



2 Servings

Who else used to run home after school and immediately whipped out the marshmallow fluff, peanut butter, and a big ol' spoon. No? Just us? That can't be. We've taken it a step further and turned our fave childhood sandwich into irresistible sandwich cookies. Fluffernutter cookies to the rescue. We've got you covered!

WHAT WE SEND

- 3 (1.15 oz) peanut butter ⁴
- 5 oz dark brown sugar
- ¼ oz baking soda
- 3 oz oats
- 2 (1 oz) mini marshmallows
- 2 (½ oz) honey
- 5 oz confectioners' sugar

WHAT YOU NEED

- 1 Tbsp butter ¹
- 1 large egg ²
- 1 Tbsp all-purpose flour ³
- 1 tsp vanilla extract
- ¾ tsp + 1 pinch kosher salt

TOOLS

- microwave
- handheld electric mixer
- 2 rimmed baking sheets
- small saucepan

ALLERGENS

Milk (1), Egg (2), Wheat (3), Peanuts (4).
May contain traces of other allergens.
Packaged in a facility that packages
gluten containing products.

NUTRITION PER SERVING

Calories 190kcal, Fat 7g, Carbs 31g,
Protein 4g



1. Make cookie dough

In a medium microwave-safe bowl, microwave **1 tablespoon butter** until melted. Add **all of the peanut butter, ½ cup packed brown sugar, ½ teaspoon baking soda, 1 large egg, 1 tablespoon flour, 1 teaspoon vanilla, and ¾ teaspoon salt**. Using a handheld electric mixer, beat until smooth. Stir in **½ cup + 1 tablespoon oats** until evenly combined.



2. Chill dough

Chill dough until firm enough to handle, at least 20 minutes.

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

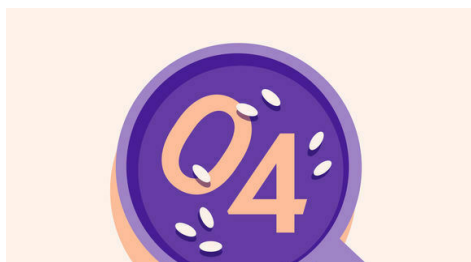
Line 2 rimmed baking sheets with parchment paper. Divide **dough** into 20 pieces (about 2 teaspoons each) on one of the prepared baking sheets. Chill in fridge for 30 minutes.



3. Bake cookies

Roll **dough** into balls and evenly spread across both prepared baking sheets.

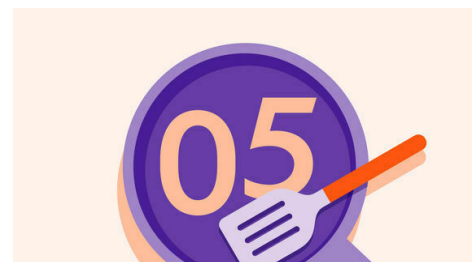
Bake on upper and lower oven racks until just starting to brown around edges, 8–12 minutes. Cool on baking sheets for 5 minutes, then transfer to a wire rack to cool completely.



4. Make marshmallow fluff

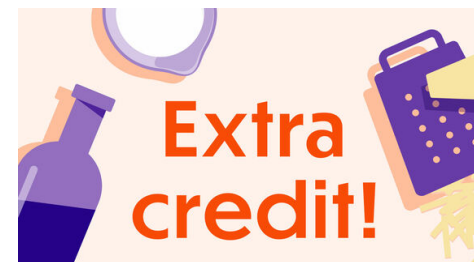
In a small saucepan, combine **all the marshmallows and honey, a pinch of salt, and 1 tablespoon water**. Cook over medium-low heat, stirring constantly, until marshmallows are completely melted, about 3 minutes.

Transfer to a medium bowl and chill in fridge for 20 minutes. Add **half the confectioners' sugar**; using an electric mixer, whip on high speed until smooth and shiny, about 5 minutes.



5. Assemble & serve

Flip **half of the cookies** over; evenly divide **marshmallow fluff** among them (about 1 tablespoon each). Top with **remaining cookies** and serve. Enjoy!



6. Take it to the next level

A drizzle of chocolate syrup over top wouldn't hurt, right?