



JERNEJ KITCHEN

CHOCOLATE COVERED MARSHMALLOW COOKIES

Chocolate covered marshmallow cookies are such a delicious treat and super cute too, especially if you decorate them for Halloween, Christmas, New Year's.

MAKES	24	CHOCOLATE COVERED MARSHMALLOW COOKIES
PREPARATION:	50	MINUTES
REST:	100	MINUTES
TOTAL TIME:	150	MINUTES

PEANUT BUTTER COOKIES (BASE)

40 g butter, at room temperature (3
tbsp)

30 g crunchy peanut butter (2 tbsp)

2 tbsp light brown sugar

2 tbsp sugar

85 g all-purpose flour (2/3 cup)

pinch of salt

1/4 tsp baking powder

1/4 tsp cinnamon powder, 1/4 tsp
ginger powder, 1/4 tsp all spice
powder

HOMEMADE MARSHMALLOW

4 gelatin sheets (6g) (silver-leaf)

200 g egg whites (6 medium size egg
whites)

200 g sugar (1 cup)

1/2 tsp baking powder

1 tsp vanilla essence

CHOCOLATE (FOR DIPPING)

200 g chocolate chips (1 cup + 1/8
cup or 7 oz) (60% - 70% cacao)

PEANUT BUTTER COOKIES

First prepare the peanut butter cookies: Add butter (at room temperature), light brown sugar and sugar to a bowl. Mix using an electric mixer (or a stand mixer) until nice and fluffy. In a large bowl combine all-purpose flour, baking powder, salt, cinnamon, ginger and all spice. Add the flour mixture to the butter and sugar mixture and mix until the batter comes together, then knead with your hands into a nice dough. Wrap in plastic wrap and refrigerate for about 30 minutes.

BAKE THE PEANUT BUTTER COOKIES

Preheat the oven to 165 °C / 330 °F. Lightly dust a clean working surface with flour, place the cookie dough on the working surface and roll into a 3 mm / 1/8 inch thick rectangle. Using a round cookie cutter (Ø 4 - 5 cm / 1.5-inch or 2-inch) cut the cookies out of the dough and place them on a large baking tray, lined with parchment paper. Place in the oven and bake for 12 - 14 minutes at 165 °C / 330 °F. Remove from the oven and leave the cookies to cool on a wire rack.

MARSHMALLOW

Add gelatin sheets to a cup filled with ice cold water. Set aside for about 5 - 10 minutes. Add egg whites and sugar to a large bowl. Place the bowl over a saucepan filled with water. Make sure that the bowl doesn't touch the water (bain marie). Using a whisk, whisk the mixture for about 3 - 4 minutes or until the sugar dissolves completely and the mixture reaches 65°C / 150°F. Then remove from the heat, add squeezed and drained gelatin sheets and baking powder. Mix for about 10 minutes, using an electric mixer or until the Marshmallows mixture is

30 g cocoa butter (1.1 oz)

thickened, glossy. Add the vanilla essence, mix to combine.

TOOLS AND EQUIPEMENT

stand mixer or electric mixer

large bowl

plastic wrap

rolling pin

cookie cutter

large baking tray

parchment paper

bowl

whisk

pastry bag

MARSHMALLOWS AND COOKIES

Transfer the marshmallows mixture to a pastry bag fitted with a 1 cm / 0.4-inch plain tip. Holding the bag vertically about the center of a cookie, pipe the marshmallow so that it covers the cookie. Repeat until you have two marshmallow levels. Leave the marshmallow cookies to set at room temperature for about 30 - 60 minutes. Don't cover them.

CHOCOLATE COVERED MARSHMALLOW COOKIES

While the marshmallow cookies are resting, prepare the chocolate dip. Add 3/4 (150g / 5.3 oz) chocolate chips and cocoa butter to a large bowl. Place the bowl over a saucepan with water and melt the chocolate and cocoa butter. When it's all glossy and melted, remove the bowl from the saucepan and add the rest of the chocolate. Stir well to combine, until the chocolate is nice and velvety. Dip the marshmallow cookies in melted chocolate and cocoa butter mixture. Leave the excess chocolate to drip off, then place the chocolate covered marshmallow cookie on a wire rack to set, for about 30 - 60 minutes.

TIP

[Adding chocolate chips to the melted chocolate will begin the process of tempering the chocolate, which will result in a wonderful chocolate cover, that has a beautiful sheen and snap.](#)

HOW TO STORE CHOCOLATE COVERED MARSHMALLOW COOKIES

Store Chocolate covered marshmallow cookies up to a week in a closed cookie box. You can also place them in a box, bow a tie and give them as a gift to a loved one. Of course you can serve them immediately or if you have a special celebration coming up, add your unique touch (like those sugary eyes for Halloween) before the chocolate sets.