



Cream Cookies

[marshmallow topped
& chocolate dipped]



30 servings



2.5 -3 hours

INGREDIENTS

Cream Cookies:

- 2 cups sugar
- 1 cup oil
- 1/2 cup milk
- 1 1/2 cup cream
- 4 tsp baking powder
- 2 tsp baking soda
- 1 teaspoon vanilla
- 1/2 tsp salt
- 3 eggs
- 4.5 - 5 cups flour, cookie dough

Consistency.

Marshmallow filling:

- 1 1/2 TBSP Gelatin powder
- 1/3 + 1/2 cup water
- 1 cup white sugar
- 1 cup brown sugar
- 2 egg whites
- 1 1/4 tsp vanilla extract

DIRECTIONS

Cream Cookies:

- Pre-heat oven to 350°F
- Scoop onto cookie sheets, prepared with parchment paper
- Bake at 350°F for 12 min
- Transfer baked cookies to a cooling rack to cool completely.

Marshmallow filling:

1. Combine 1/3 cup water + gelatin powder in a small bowl, set aside.
 2. In a small pot, combine sugars, 1/2 cup water. Stir over medium/high heat and bring to a boil, then reduce to med/low and track temperature with a thermometer.
 3. Once the mixture hits 200°, start whipping egg whites to soft peaks.
 4. When the sugar mixture reaches 240°F, remove from heat and slowly pour into whipped egg whites while the mixer is on high speed.
 5. Place gelatin mixture into the hot pot that sugar was in, stir until melted, then add to the whipping marshmallow.
 6. Continue mixing on high speed until the bowl is barely warm, and add vanilla extract. The marshmallow will be thick, fluffy, glossy, and stiff. Scoop and spread onto the cream cookie and dip in melted chocolate. Use the marshmallow immediately.
- * Freezing cookies topped with marshmallows before dipping in chocolate works best for me. It hardens the chocolate faster.

CREAM COOKIES

[marshmallow topped & chocolate dipped]



30 servings



2.5 -3 hours

INGREDIENTS

Cream Cookies:

- 2 cups sugar
- 1 cup oil
- 1/2 cup milk
- 1 1/2 cup cream
- 4 tsp baking powder
- 2 tsp baking soda
- 1 teaspoon vanilla
- 1/2 tsp salt
- 3 eggs
- 4.5 - 5 cups flour, cookie dough

Consistency.

Marshmallow filling:

- 1 1/2 TBSP Gelatin powder
- 1/3 + 1/2 cup water
- 1 cup white sugar
- 1 cup brown sugar
- 2 egg whites
- 1\4 tsp vanilla extract

DIRECTIONS

Cream Cookies:

- Pre-heat oven to 350°F
- Scoop onto cookie sheets, prepared with parchment paper
- Bake at 350° F for 12 min
- Transfer baked cookies to a cooling rack to cool completely.

Marshmallow filling:

1. Combine 1/3 cup water + gelatin powder in a small bowl, set aside.
2. In a small pot, combine sugars, 1/2 cup water. Stir over medium/high heat and bring to a boil, then reduce to med/low and track temperature with a thermometer.
3. Once the mixture hits 200°, start whipping egg whites to soft peaks.
4. When the sugar mixture reaches 240° F, remove from heat and slowly pour into whipped egg whites while the mixer is on high speed.
5. Place gelatin mixture into the hot pot that sugar was in, stir until melted, then add to the whipping marshmallow.
6. Continue mixing on high speed until the bowl is barely warm, and add vanilla extract. The marshmallow will be thick, fluffy, glossy, and stiff. Scoop and spread onto the cream cookie and dip in melted chocolate. Use the marshmallow immediately.

* Freezing cookies topped with marshmallows before dipping in chocolate works best for me. It hardens the chocolate faster.