

RECIPE



Chocolate Marshmallow Cookie



Baker: Mary Heino



Grand Prize Winner!

1st Place in Appearance

Judges' Comments: nice design... contrast of purple and brown is lovely...simple but fun and exciting...very tempting... they looked very fascinating

Ingredients

½ Cup Butter, Softened
1 C sugar
1 large Egg, room temperature
¼ Cup 2% milk
1t vanilla
1-¾ Cups Flour
⅓ Cup Baking Cocoa
½ T Baking soda
½ t Salt
18 Large Marshmallows

ICING:

6T butter, Softened.
2T Baking Cocoa.
¼ Cup 2% milk
1-¾ Cups Confectioners' sugar
½ t vanilla extract
Pecans Halves

Preparation

1. In a large bowl, cream butter and sugar. Add egg, milk and vanilla; mix well. Combine the flour, cocoa, baking soda and salt; beat into creamed mixture.
2. Drop by tablespoonfuls onto ungreased baking sheets. Bake at 350° for 8 minutes. Meanwhile, cut marshmallows in half. Press a marshmallow half, cut side down, onto each cookie. Return to the oven for 2 minutes. Cool completely on a wire rack.
3. For icing, in a small saucepan, combine butter, cocoa and milk. Bring to a boil; boil for 1 minute, stirring constantly. Cool slightly, transfer to a small bowl. Beat in confectioners' sugar and vanilla until smooth. Spread over the cooled cookies. Top each with a pecan half.

Enjoy!