



S'MORES COOKIE SKILLET

PREP 15 mins

COOK 40 mins

SERVES 6

This quick and easy one-pan s'mores skillet has all the incredible nostalgic flavours of a classic chocolate chip cookie, paired with our hero Epic Snax Giant Toastin' Marshmallows for everyone's favourite dessert around the camp-fire.

Is it even BBQ season without s'mores? This incredible s'mores cookie skillet recipe is sure to be a real crowd-pleaser. It's gooey and fudgy, and crammed full of delicious rich chocolate, crunchy Digestive biscuits and giant melted, Epic Snax Toastin' marshmallows.

Instructions

Preheat the oven to 180C / 350F and grease a 9-inch cast iron skillet with a little unsalted butter.

Whisk the melted butter and sugars together in a large bowl.

Beat in the eggs and vanilla.

Sift in the flour, digestive biscuits, baking powder and salt.

Fold in the chocolate chips (or chopped chocolate) along with Epic Snax's Giant Toastin' Marshmallows.

Transfer the mixture to your prepared skillet and spread using a spatula or the back of a palette knife. Top with the additional digestive biscuit.

Bake for ~40 minutes until the edges are golden and the centre is still a little gooey. *N.B. Your s'mores skillet will continue to cook once it's been removed from the oven.*

Remove from the oven and top with the additional chocolate chips (or chopped chocolate) and the extra marshmallows.

Toast with a blowtorch until the marshmallows are golden and the chocolate has melted.

Allow the s'mores skillet to cool for 10 minutes before serving with your favourite vanilla ice cream or whipped cream.

Ingredients

- 225 g unsalted butter (melted)
- 200 g dark brown sugar
- 170 g granulated sugar
- 2 large eggs
- 1 tbsp vanilla extract
- 330 g plain flour
- 100 g digestive biscuits (crushed to fine crumbs)
- 1 tsp baking powder
- 1/2 tsp fine sea salt
- 170 g chocolate chips or chocolate chopped into small pieces
- 6 Giant Toastin' Marshmallows

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