

Marshmallow Graham Cookies

INGREDIENTS:

- 1 pound Cocoa Lite Coating or Real Milk Chocolate
- 5 ounces Marshmallow Cream
- 24 Graham Cracker Squares

TOOLS FROM CKSA:

- Angled Spatula
- Thermometer
- Spatula
- Dipping Tool
- Parchment Paper
- Silicone Mat



DIRECTIONS:

1. Using an angled spatula, spread marshmallow cream on one graham cracker square. Place another square on top.
2. Melt candy coating or melt and temper chocolate.
3. Dip cracker in melted chocolate. Coat completely. Bring out cracker with dipping tool.
4. Let excess chocolate drip back into the pan.
5. Place the cracker on parchment paper or silicone mat.
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