



THE J.M. SMUCKER CO.

Marshmallow Filled Sandwich Cookies

Prep Time **Cook Time** **Serves** **Difficulty**

15 mins 10 mins 48 N/A

Ingredients

- **Cookies:**
- 1 cup (250 mL) granulated sugar
- 1/2 cup (125 mL) All Vegetable Shortening
- 1/2 cup (125 mL) butter, softened
- 1 egg
- 1 tsp (5 mL) vanilla extract
- 4 oz (125 g) semi-sweet chocolate, melted
- 2 cups (500 mL) **Robin Hood®** Original All Purpose Flour

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- 1/2 tsp (2 mL) baking powder
- 24 marshmallows cut in half

- **Glaze:**

- 3 cups (750 mL) icing sugar
- 4-6 tbsp (50-80 mL) water
- food colouring (optional)

Directions

Step 1:

Beat sugar, shortening and butter in large mixing bowl with electric mixer until light. Beat in egg, vanilla and melted chocolate. Add remaining dry ingredients until blended.

Step 2:

Refrigerate dough, covered, for 1 hour.

Step 3:

Preheat oven to 350°F (180°C). Line baking sheets with parchment paper.

Step 4:

Divide dough into 4 pieces. On a well floured surface roll each piece to 1/4 inch (5 mm) thickness. Using a 2" (5 cm) cookie cutter, cut into shapes and place on prepared baking sheets. Gather up scraps and repeat with remaining dough.

Step 5:

Bake in preheated oven for 8 to 10 minutes. Let sit on baking sheet 1 to 2 minutes.

Step 6:

Cool on wire racks.

Step 7:

Place half the cookies, bottom side up on a baking sheet lined with parchment paper. Top with half a marshmallow.

Step 8:

Bake in preheated oven for 2 minutes. Top with another cookie, top side up.

Step 9:

Glaze: Combine icing sugar with water. Brush a thin coating of icing over cookies. Allow to dry for 10 minutes. Divide remaining icing into small containers. If you have run out just make a bit more. Add a different food colouring to each container. Using a small paint brush, paint each cookie any way you like.

Images

