

## Mallows (Chocolate Covered Marshmallow Cookies)

<http://userealbutter.com/2009/07/27/mallows-cookie-recipe/>

by Gale Gand

3 cups (375g) all purpose flour  
1/2 cup (115g) white sugar  
1/2 tsp salt  
3/4 tsp baking powder (1/4 tsp @ 8500 ft.)  
3/8 tsp baking soda (1/8 tsp @ 8500 ft.)  
1/2 tsp ground cinnamon  
12 tbsps (170g) unsalted butter  
3 eggs, whisked together  
homemade marshmallows, recipe follows  
chocolate glaze, recipe follows

In a mixer with the paddle attachment, blend the dry ingredients. On low speed, add the butter and mix until sandy. Add the eggs and mix until combine. Form the dough into a disk, wrap with clingfilm or parchment and refrigerate at least 1 hour and up to 3 days. When ready to bake, grease a cookie sheet or line it with parchment paper or a silicon mat. Preheat the oven to 375°F. Roll out the dough to 1/8-inch thickness, on a lightly floured surface. Use a 2-inch cookie cutter to cut out small rounds of dough. Transfer to the prepared pan and bake for 10 minutes or until light golden brown. Let cool to room temperature. Pipe a “kiss” of marshmallow onto each cookie. Let set at room temperature for 2 hours. Line a cookie sheet with parchment or silicon mat. One at a time, gently drop the marshmallow-topped cookies into the hot chocolate glaze. Lift out with a fork and let excess chocolate drip back into the bowl. Place on the prepared pan and let set at room temperature until the coating is firm, about 1 to 2 hours. If you want to decorate the mallows, sprinkle a topping on the glaze while it is still wet. Makes about 4 dozen (using 2-inch cutter).

### homemade marshmallows

1/4 cup water  
1/4 cup (85g) light corn syrup  
3/4 cup (170g) sugar  
1 tbsp powdered gelatin  
2 tbsps cold water  
2 egg whites , room temperature  
1/4 tsp pure vanilla extract

In a saucepan, combine the water, corn syrup, and sugar, bring to a boil until “soft-ball” stage – 235°F on a candy thermometer (218°F at 8500 ft. above sea level). Sprinkle the gelatin over the cold water and let dissolve. Remove the syrup from the heat, add the gelatin, and mix. Whip the whites until soft peaks form and pour the syrup into the whites. Add the vanilla and continue whipping until stiff. Transfer to a pastry bag.

**chocolate glaze**

12 oz. (340g) semisweet chocolate

2 oz. (55g) cocoa butter or vegetable oil

Melt the 2 ingredients together in the top of a double boiler or a bowl set over barely simmering water.