



RECIPE COURTESY OF FOOD NETWORK KITCHEN

Marshmallow Melting Snowman Cookies

INGREDIENTS

2 1/2 cups all-purpose flour (see Cook's Note)

1/2 teaspoon baking powder

1/2 teaspoon kosher salt

1 1/2 cups sugar

2 sticks (1 cup) unsalted butter, at room temperature

1 teaspoon pure vanilla extract

1 large egg

1 1/4 cups marshmallow creme

18 miniature peanut butter cups, such as Reese's Miniature Cups, cut in half

72 brown mini candy-coated chocolates, such as mini M&M's

36 orange mini candy-coated chocolates, such as mini M&M's

180 small black nonpareils (about 2 tablespoons)

72 red and/or green round, flat confetti sprinkles (about 2 tablespoons)

18 mini pretzel sticks, broken in half

Level: Easy **Active:** 1 hr

Total: 2 hr 30 min (includes chilling time)

Yield: makes 3 dozen cookies

DIRECTIONS

- 1 Line 3 rimmed baking sheets with parchment; set aside.
- 2 Whisk together the flour, baking powder and salt in a small bowl. Beat the sugar and butter in a large bowl with an electric mixer on medium-high speed until light and fluffy, about 3 minutes. Add the vanilla and egg and beat to incorporate. Add the flour mixture in 2 batches and beat on medium-low speed after each addition until incorporated.
- 3 Scoop heaping tablespoonfuls of the batter with a cookie scoop onto the prepared baking sheets, spacing them 2 inches apart (12 cookies per sheet). Use your palm to gently flatten each dough ball to level the surface.
- 4 Transfer the marshmallow creme to a piping bag or resealable plastic bag and snip the tip. Pipe about 2 teaspoons of the creme on top each cookie, directly in the center. Refrigerate until chilled, about 30 minutes.
- 5 Meanwhile, position an oven rack in the center of the oven and preheat to 375 degrees F.
- 6 Bake the cookies, 1 baking sheet at a time, until the bottoms and edges are barely golden brown and the marshmallow creme has puffed and spread on top of each cookie, 12 to 14 minutes. Let cool for a few minutes on the baking sheets (the creme should deflate slightly), then transfer the cookies to a wire rack to cool completely.
- 7 Once the cookies are cool, decorate the face of each one as follows: affix 1 peanut butter cup half, cut-side down, to the head for the snowman's hat; add 2 brown candy-coated chocolates for the eyes and 1 orange candy-coated chocolate for the nose; arrange 5 black nonpareils for the mouth and 2 red or green confetti sprinkles for the buttons. Finally, attach 1 pretzel piece on each side for the arms.
- 8 The cookies can be stored in an airtight container for up to 3 days. Make sure to separate the cookies with wax paper to prevent them from sticking together.

Cook's Note: When measuring flour, we spoon it into a dry measuring cup and level off the excess. (Scooping directly from the bag compacts the flour, resulting in dry baked goods.)

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