

Chocolate Marshmallow Cookies with Caramel

Inspired by Ben & Jerry's Phish Food

PREP TIME	COOK TIME	TOTAL TIME	YIELD
Not provided	16-18 min	Not provided	About 3 dozen large or 6 dozen regular

INGREDIENTS

- 3 cups packed brown sugar
- 3/4 cup granulated sugar
- 1 cup melted butter
- 1 cup melted margarine
- 5 large eggs
- 2 tablespoons vanilla extract
- 4 teaspoons baking soda
- 2 teaspoons salt
- 3/4 cup unsweetened cocoa powder
- 6 to 7 cups leveled all-purpose flour (add more if needed)
- 3 cups dark chocolate chips
- 24 to 27 large marshmallows
- 24 to 27 soft caramels (homemade or store-bought)
- Marshmallow fluff
- Caramel topping (homemade or store-bought)

INSTRUCTIONS

1. Preheat the oven to **325°F to 350°F**, depending on your altitude and how your oven bakes.
2. In a large mixing bowl, cream the melted butter, melted margarine, brown sugar, and granulated sugar until smooth.
3. Beat in the eggs and vanilla extract until fully incorporated.
4. Gradually add the baking soda, salt, cocoa powder, and flour. Mix until a soft dough forms. If the dough feels too dry, add milk one tablespoon at a time until it is soft and no longer sticky to the touch.
5. Using a large 4-tablespoon cookie scoop, combine two portions of dough to create one 5-ounce cookie. Gently flatten the dough, then place one caramel and one large marshmallow in the center.
6. Wrap the dough carefully around the filling. Seal it completely, leaving only a very small vent opening at the top. Press several dark chocolate chips on top.
7. Bake for **16 to 18 minutes**, depending on your oven, cookie size, and altitude.
8. Immediately after removing the cookies from the oven, top each one with marshmallow fluff and drizzle generously with caramel sauce.
9. If desired, decorate with tiny homemade chocolate fish made in a silicone mold. If you don't have one, sprinkle milk chocolate chips on top instead.



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Tips, notes, and weight measurements

WENDY'S TIPS & NOTES

- Homemade caramel is wonderful if you have it, but soft store-bought caramels work beautifully too.
- Seal the dough completely around the marshmallow and caramel so the filling stays tucked inside while baking.
- These cookies are intentionally gooey. Let them cool for several minutes before serving so the caramel can settle slightly.
- For regular-sized cookies, skip stuffing the centers. Bake the cookies normally, then drizzle marshmallow fluff and caramel over the tops.
- At elevations above 4,000 feet, baking at 325°F usually produces the best results. Lower elevations often do well at 350°F.
- Every oven is a little different, so bake one test cookie first.
- The listed marshmallows and caramels fill 24 to 27 giant cookies. The recipe's stated overall yield is approximately 3 dozen large bakery-style cookies or 6 dozen regular-sized cookies.

WEIGHT MEASUREMENTS

If you enjoy baking by weight, these are the measurements I use:

- Brown sugar: **789 grams**
- Granulated sugar: **189 grams**
- Eggs: **253 grams**
- Unsweetened cocoa powder: **88 grams**
- All-purpose flour: **1,272 to 1,412 grams**
- Remaining ingredients: use cups and spoons

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