



## Chocolate-Dipped Peanut Butter-Lace Cookies

January 19, 2023

*These cookies just happen to be gluten-free but they don't eat like a "gluten-free" cookie. They may be the best peanut butter and chocolate cookie/candy that you have ever eaten.*

*The mini marshmallows melt to create a lacey texture that is both lacey and crisp, dense and chewy with a truffle-like center. The cookies are sweet so the salt on top of the chocolate is necessary to balance the flavors.*

**Makes 24-30 Cookies**

### Ingredients:

- 1-3/4 cups packed light brown sugar
- 2 large eggs, at room temperature
- 1 teaspoon vanilla extract
- 1 16.3 ounce jar of Skippy Creamy Peanut Butter, For best results, do not substitute
- 2 cups mini marshmallows
- 1/8 teaspoon Fleur de Sel or coarse-grained sea salt, plus more to finish
- 1 generous cup Ghirardelli Dark Chocolate Melting Wafers or other favorite melting chocolate

### Method:

1. Before you want to bake the cookies, preheat the oven to 350°F.
2. Line a rimmed sheet pan with parchment paper or Silpats.
3. Place light brown sugar and eggs in a small-to-medium bowl. Stir well or whisk with a blending fork until incorporated. I find a heavy-duty blending fork to work better than a metal whisk. Stir in the vanilla extract until it is completely combines.
4. Add the peanut butter and mix until smooth and completely incorporated, and until no ribbons of peanut butter can be seen. This will take a minute. Makes sure the dough is no longer shiny and has the consistency of Play-Doh.
5. Add the 2 cups of mini marshmallows.
6. Using a scoop or a spoon, stuff the scoop with the cold cookie dough until it is slightly overflowing. Press to release the overstuffed balls into about 24 balls—I used a [4 teaspoon cookie scoop](#). Place them on two half-sheet pans or cookie sheets. You can press them together if they aren't a perfect scoop.
7. Place in the freezer for 30 minutes.

# WHAT'S 4 DINNER?

#RECIPESTHATDISH

8. Bake for 14-18 minutes in the center of the oven. You may need to bake a little longer based on the size of your cookies. Check after 10 minutes to determine doneness. When finished, the cookies will be lightly golden on the edges and lacey. My cookies took exactly 16 minutes.
9. Let cool completely before dipping in chocolate. This is important as they will fall apart when they are hot and even while they are still warm.
10. When ready to dip, melt chocolate in a glass bowl in the microwave. Some microwaves have melting functions for chocolate and butter. If you have one that does, use that setting otherwise set microwave in 20-30 second intervals.
11. Dip half the cookie in the chocolate and sprinkle the warm chocolate lightly with the Fleur de Sel or other coarse-grained sea salt just after dipping.
12. Let cool completely and enjoy!