

Church Window Cookies: A No-Bake Holiday Classic with Marshmallows and Chocolate

Prep Time: 20 minutes | Chill Time: 2 hours | Servings: 24 cookies



TIME
20 min

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INGREDIENTS

- 1 cup semi-sweet chocolate chips
- 1/2 cup unsweetened cocoa powder
- 1/2 cup unsalted butter
- 1 cup powdered sugar
- 1 teaspoon vanilla extract
- 3 cups mini marshmallows
- 1 cup chopped nuts (optional)
- 1 cup shredded coconut (optional)

DIRECTIONS

1. In a medium saucepan, melt the butter and chocolate chips over low heat, stirring until smooth.
2. Remove from heat and stir in the cocoa powder, powdered sugar, and vanilla extract until well combined.
3. Fold in the mini marshmallows and nuts or coconut if using, ensuring they are evenly coated with the chocolate mixture.
4. Spread the mixture onto a sheet of wax paper, shaping it into a log. Roll it tightly and twist the ends to seal.
5. Refrigerate for at least 2 hours or until firm. Once set, slice into rounds to reveal the beautiful "windows" of marshmallows.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/church-window-cookies-a-no-bake-holiday-classic-with-marshmallows-and-chocolate/>