

Peanut Butter S'mores Sandwich Cookies: Gooney, Chocolatey Bliss

Peanut Butter S'mores Sandwich Cookies ??



OVEN
350°F

TIME
30 min

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INGREDIENTS

For the Cookies:

- 1 cup (250g) creamy peanut butter
- $\frac{1}{2}$ cup (100g) granulated sugar
- $\frac{1}{2}$ cup (110g) packed light brown sugar
- 1 large egg
- 1 tsp pure vanilla extract
- $\frac{1}{2}$ tsp baking soda
- ... tsp salt

For the Filling:

- 1 cup (180g) semi-sweet chocolate chips, melted
- 1 cup (120g) marshmallow fluff

DIRECTIONS

1. Preheat & Prep: Preheat oven to 350°F (175°C). Line a baking sheet with parchment paper or a silicone baking mat.
2. Make the Dough: In a mixing bowl, combine:
3. Peanut butter
4. Granulated sugar
5. Brown sugar
6. Egg
7. Vanilla extract
8. Baking soda
9. Salt
10. Mix until smooth and cohesive.
11. Shape & Bake: Scoop tablespoon-sized portions of dough and roll into balls. Place on the baking sheet, spacing them 2 inches apart.
12. Use a fork to flatten each ball in a crisscross pattern.
13. Bake for 8-10 minutes, or until edges are golden. Cool on sheet for 5 minutes, then transfer to a wire rack.
14. Assemble the Sandwiches: Spread melted chocolate on the flat side of one cookie. Top with a dollop of marshmallow fluff.
15. Place another cookie on top and gently press to sandwich.
16. Repeat with remaining cookies.
17. Set & Serve: Let cookies sit for 10 minutes to allow chocolate to set.
18. Optional: Use a kitchen torch to lightly toast the marshmallow fluff for that authentic s'mores vibe.

TIPS FOR SUCCESS

Use room-temperature ingredients for smooth dough.

Chill dough for 15 minutes before baking for thicker cookies.

To avoid a sticky mess, lightly oil your spoon when scooping fluff. ?

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

Original recipe: <https://chefmaniac.com/peanut-butter-smores-sandwich-cookies-gooey-chocolatey-bliss/>