

Goopy Marshmallow S'mores Cookie Skillet: A Campfire Classic Reinvented

Why You'll Love This Recipe



OVEN
350°F

TIME
18-20 min

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INGREDIENTS

1/2 cup unsalted butter (melted) ?

1/2 cup brown sugar ?

1/4 cup granulated sugar

1 egg ?

1 tsp vanilla extract

1 cup all-purpose flour

1/2 tsp baking soda

1/2 cup mini marshmallows ?

1/2 cup chocolate chips ?

1/2 cup crushed graham crackers ?

How to Make Goopy Marshmallow S'mores Cookie Skillet:

Preheat the Oven: Set your oven to 350°F (175°C).

Grease a small oven-safe skillet (cast iron works best) with butter or non-stick spray.

Prepare the Dough: In a mixing bowl, combine the melted butter, brown sugar, and granulated sugar.

Stir in the egg and vanilla extract until smooth.

Add the flour and baking soda, mixing until just combined.

Add the S'mores Ingredients: Gently fold in the mini marshmallows, chocolate chips, and crushed graham crackers until evenly distributed.

Assemble and Bake: Press the dough evenly into the prepared skillet.

Bake in the preheated oven for 18-20 minutes, or until the edges are golden brown and the center is

still slightly gooey.

Serve and Enjoy: Remove from the oven and let cool for 5 minutes.

Top with additional marshmallows and a drizzle of melted chocolate for an extra decadent touch. Serve warm with spoons or slice into wedges for easy sharing.

Tips for Perfect S'mores Cookie Skillet:

Customize the Toppings: Add crushed nuts, caramel drizzle, or a sprinkle of sea salt for an extra layer of flavor.

Underbake for Maximum Gooeyness: To keep the center soft and molten, pull it out of the oven just before it looks fully set.

Make It Extra Special: Serve with a scoop of vanilla ice cream for the ultimate dessert experience.

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14. This : Goey Marshmallow S'mores Cookie Skillet is the ultimate dessert mashup, delivering the cozy flavors of s'mores with the indulgence of a giant, goey cookie. Whether you're sharing it with loved ones or keeping it all to yourself (no judgment!), this recipe is sure to become a favorite.
15. Don't forget to check out iwuvcooking.com for more delicious recipes, and let me know how you enjoyed this skillet treat!

More recipes: ChefManiac.com

Original recipe: <https://chefmaniac.com/goey-marshmallow-smores-cookie-skillet-a-campfire-classic-reinvented/>