





Chocolove
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Fall Bites S'mores Cookies

 Very Easy

 15 min

 4 servings

INGREDIENTS

- 8 Chocolove Peanut Butter in Dark Chocolate Fall Bites (unwrapped)
- 8 large marshmallows
- 8 chocolate wafer or brownie cookies

Optionally:

- Sea Salt for Garnish

Preheat the Oven

- Set your oven to a low broil or 450°F (232°C).

Assemble the cookies and marshmallows

- Line a baking sheet with parchment paper. Place your chocolate wafer or brownie cookie on the baking sheet, then add a large marshmallow on top of each cookie.

Toast the marshmallows

- Place the baking sheet in the oven on the top rack and broil for 1-2 minutes, keeping a close eye on the marshmallows to ensure they puff up and turn golden brown without burning.

Cool slightly

- Remove the cookies and toasted marshmallows from the oven. Let cool for a couple of minutes.

Top with Fall Bites

- Press a Chocolove Pumpkin-Shaped Peanut Butter in Dark Chocolate Bite into the center of each warm, toasted marshmallow.

Serve and enjoy!

- These cookies are best served warm for the ultimate gooey, decadent treat.

Pro Tip

- For an extra indulgent touch, sprinkle sea salt for the perfect sweet-and-salty combination.