

Chocolate Marshmallow Pies

Chocolate Marshmallow Pies are a real treat. Goopy marshmallow creme sandwiched between soft cookies and dipped in a silky chocolate coating.

Chocolate Marshmallow Pies Ingredients

For the Cookies

- 1 ½ cups (6 ounces) whole wheat pastry flour
- 1 cup (4 ¼ ounces) all-purpose flour
- ½ cup light brown sugar
- 1 teaspoon baking soda
- ½ teaspoon kosher salt
- ½ teaspoon ground cinnamon
- ½ cup cold salted butter, cut into 1/2-inch pieces
- ¼ cup honey
- ¼ cup water
- 1 teaspoon vanilla extract



For the Marshmallow Filling

- 1 cup marshmallow creme

For the Chocolate Coating

- 12 ounces semisweet chocolate, coarsely chopped
- 2 tablespoons canola oil

How to Make the Chocolate Marshmallow Pies (8 pies)

Place the oven racks on the top and middle levels. Preheat the oven to 350°F. Line 2 baking pans with parchment paper.

In a large bowl, stir together the flours, brown sugar, baking soda, salt, and cinnamon until well-combined. Using a pastry cutter or fork, cut the cold butter into the flour mixture until butter pieces are pea-sized and fully coated in flour.

Add honey, water, and vanilla to the flour mixture. Fold gently to combine. *You may need to use a hand mixer on low speed to get the mixture to come together.*

Using your hands, pat the dough into a ball, then break in half. On a lightly floured surface and with a rolling pin, roll half of the dough to a 1/4-inch thickness.

Using a 2 ½ inch round cutter, cut 8 rounds in the dough, re-rolling scraps, as necessary.

Place 8 dough rounds on one parchment-lined baking pan. Repeat with the remaining half of the dough and the other baking pan.

Bake for 10-12 minutes or until the cookie tops are just set. For even baking, rotate the pans halfway through the baking time by switching the pans front to back and between the top and middle oven racks.

Let the cookies cool on the pans on a wire rack for 3 minutes. Transfer the cookies from the pans to a wire rack to cool completely (about 30 minutes).

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Add the Marshmallow Filling

Once cookies are cooled, scoop 1-2 tablespoons marshmallow creme on the flat sides of 8 cookies.

Place the remaining 8 cookies on top of the marshmallow creme, creating 8 sandwich cookies.

Place the sandwich cookies uncovered in a container and put in the freezer for 30 minutes or until marshmallow creme is set.

After 30 minutes in the freezer, the marshmallow creme will expand. If needed, it's easy to scrape away any excess marshmallow creme because the chilled marshmallow creme is less sticky.

Make the Chocolate Coating

Melt the chocolate in a heatproof bowl set over a small pan of simmering water.

The bowl should not touch the water (you want to melt the chocolate; not cook it).

Once the chocolate has melted, remove the pan from the heat and allow the chocolate to cool in the bowl until it is still warm, but no longer hot.

Slowly stir the canola oil into the melted chocolate.

Prefer to use a microwave?

Place the chocolate and canola oil in a medium microwave-safe bowl. Microwave on 50% power until melted, stirring at 30-second intervals, about 1 ½ minutes total.



Coat in Chocolate

Place a wire rack over a piece of parchment paper to catch any drippings.

Once the sandwich cookies are chilled, use a slotted spoon to hold a sandwich cookie while pouring melted chocolate over the top with another spoon.

Let any excess chocolate drip back into the bowl.

Transfer the sandwich cookie to the wire rack. Repeat with remaining cookies.

Let chocolate fully set before serving (about 30 minutes).

Store in an airtight container in the refrigerator for up to 4 days.

Bring to room temperature to serve.

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