

Make It Sweet.

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Gingersnap S'Mores



These cookies are so good! They are the Nyaker's Gingersnap Cookies. I first saw them at World Market last year when I saw a HUGE display with all of these tins. I ended up buying some assuming that they must be good if they had that many to sell. I was right – they are good. These cookies are thin and crunchy, buttery yet light and with the right amount of spice. I have to hide the open tin otherwise I get one every time I walk by it.

I was playing around with things that I could make with the cookies and came up with this Gingersnap S'Mores.

Take 4 cookies and place them upside down onto a microwave safe plate. Top each cookie with a regular sized marshmallow. Heat in the microwave just until the marshmallows soften and begin to puff – about 20 seconds in my 900 watt microwave. Cover each marshmallow with another cookie – and pressing together a little bit to make a sandwich. Set aside.



Melt the Milk Chocolate A'Peels. Place them into a microwave safe plastic bowl and heat for 30 seconds and stir – repeat until chocolate is melted. Be careful not to over heat the chocolate. Drop sandwich on to chocolate and lightly press in with a plastic fork. Make sure that chocolate has covered the whole sandwich. Fish it out on the fork and tap on the side of the bowl to smooth the chocolate and get rid of excess. Scrape the fork against the side of the bowl after finished tapping. Place on to parchment lined sheet pan and place in the refrigerator to set. To fancy them up, add sprinkles before the chocolate sets or dust with Luster Dust after it has set.

Store at room temperature in a box or Tupperware type container for up to a month. Guaranteed that they don't last that long in my house!



Plan on 1 pound of chocolate to dip 12 to 15 sandwiches. Save any extra chocolate (at room temperature) to use it another time to dip other cookies, strawberries, nuts or make other types of candies. Enjoy!