

# Betty's Kitchen Smores Milk Chocolate Sandwich Cookies Recipe



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Betty demonstrates how to make her quick and easy Kitchen Smores Milk Chocolate Sandwich Cookies in this video. These are the same flavor as cooked over a campfire, but they are done in the kitchen! They make a great (pickup) finger food dessert for your party--and easy, too!

Ingredients:

- 1 box graham crackers (any flavor)
- 1 small jar marshmallow creme
- 12 oz. bag milk chocolate chips

Assemble cookie "sandwiches" by spreading marshmallow creme on the flat side of one graham cracker and capping it (flat side down) with another identical graham cracker. Continue to make these "sandwiches," placing them in one layer on a flat tray or dish until you have the number of cookies you want. Now, melt about half of the bag of milk chocolate chips in a double boiler until smooth and creamy. If you do not have a double boiler, just melt the milk chocolate chips in a saucepan over low heat, stirring often. Next, take one cookie "sandwich" at a time and dip it in the melted milk chocolate, coat it entirely, and remove it to a flat plate or tray covered with waxed paper. You may need two spoons to accomplish this, or tongs to remove the cookie. This procedure must be done quickly, so that the "sandwich" does not fall apart. Coat as many of the cookie "sandwiches" with the melted milk chocolate as you want for your purpose. When the tray of coated "sandwiches" is full, let it sit at room temperature for the coating to harden. You may speed this up by placing the tray in the freezer for 10 or 15 minutes. Remove the coated "sandwiches" from the waxed paper on the tray and place them on a serving dish. You may place them in layers, now that they are set. These cookies look and taste luscious! You (and your kids) will want to make them many times!!!