

de leukste taarten shop



Skillet Cookie with Marshmallows

Looking for a warm, gooey dessert to share? This skillet cookie is baked in a cast-iron pan for crispy edges and a soft, fudgy centre filled with rich chocolate ganache. Topped with melted marshmallows, it's the ultimate comfort treat to enjoy straight from the skillet with friends or family.

Boodschappenlijstje



FunCakes Mix for Cake Brownie 500g

F11195
€5.29



FunCakes Chocolate Drops White 350g

F30130
€9.25



FunCakes Ready To Use Ganache Dark Chocolate 260g

F54735
€6.99



FunCakes Parchment Paper Sheets 30x30cm pk/50

F83465
€4.49



Ingredients

- 400 g FunCakes Mix for Cake Brownie
- 100 g FunCakes Chocolate Drops White
- FunCakes Ready To Use Ganache Dark Choco
- White marshmallows
- 125 g unsalted butter
- 1 egg (approx. 50 g)

Necessities

- FunCakes Bake Release Spray
- FunCakes Parchment Paper Sheets
- Skillet (15 cm)

Step 1: Make the cookie dough

Preheat the oven to 200°C (convection oven: 180°C).

Mix 400 g FunCakes Mix for Cake Brownie, 125 g butter, and 1 egg in a mixing bowl until a firm dough forms. Stir in 100 g white chocolate drops at the end.

Step 2: Prepare the skillet base

Spray the skillet with FunCakes baking spray. Press half of the dough into the bottom and slightly up the sides of the skillet to create a base layer.



Step 3: Add the ganache filling

Gently warm the FunCakes Ready To Use Ganache Dark Choco in the microwave so it becomes easier to scoop. Spread about 2/3 of the jar evenly over the cookie base.

Step 4: Close the cookie

Roll out the remaining dough between two sheets of parchment paper into a round shape. Place it on top of the ganache and press the edges together to fully seal the filling inside.

Step 5: Bake and add marshmallows

Bake the cookie for 25-30 minutes in the preheated oven. Check after 25 minutes to ensure it doesn't darken too much. The top should still feel slightly soft when pressed. In the last minutes of baking, add a generous layer of marshmallows on top and let them soften in the oven.

For golden marshmallows, place the skillet under a hot grill for a few seconds or use a kitchen torch.

Step 6: Serve and enjoy

Carefully remove the skillet from the oven (it will be very hot). Spoon the cookie directly from the skillet and serve warm. It's extra delicious with a scoop of vanilla ice cream.

The skillet stays hot for a long time and the cookie will continue to bake slightly after being removed from the oven.



This recipe is made possible in part by FunCakes.