



Name: Abigail Kempson

Dessert Title: S'morsels

Dessert Ingredients:

- 1 Tbsp. butter
- 1 bag of Nestle tollhouse semisweet dark chocolate chips
- 3/4 cup of Cookie Butter (also sometimes called Speculoos)
- 1 cup of pretzels, broken to bite sized pieces (or, 1 cup of bite sized pretzels)
- 1 1/2 cups of mini marshmallows, divided

Dessert Instructions:

1. Prep: Cover a large cookie sheet with wax paper.
2. In a large sauce pan, melt butter over a low heat to cover bottom and sides of pan.
3. Add chocolate and allow to fully melt, stirring to keep it from burning.
4. Fold in cookie butter and combine completely with chocolate. It should now be a thick, soupy consistency.
5. Throw in pretzels, allowing all to be fully covered by the chocolate/cookie butter sauce.
6. Stir in 3/4 of a cup of marshmallows, and allow to fully melt. Consistency should now be thicker, more solid.
7. Gradually stir in the rest of the marshmallows, allowing them to only partially melt.

8. Remove from heat.
9. Using a silicone spatula, create small piles (~1.5 in diameter, or desired size)) of the concoction on the covered cookie tray, making sure none are touching.
10. Refrigerate over night.