



**Name:** Anthony Borkowski

**Dessert Title:** Dark Matter

**Dessert Ingredients:**

- Oreo cookies (2 bags + 4 cookies)
- marshmallows (any size, whole bag)
- butter (1 stick)
- dark chocolate (excess amounts for melting and decorating)

**Dessert Instructions:**

1: In a ninja blender, put all the oreos into the work bowl and blend until you have a black dust. You may need to scrape down the sides of the bowl.

2: In medium sauce pan, melt butter on medium heat. Rub a large spoon with butter, or spray with excess cooking spray. Once the butter is melted, add all the marshmallows and stir to melt. After melting, continue stirring for a few minutes so that they can become very hot. This helps prevent the marshmallow from resolidifying while working the next step.

3: Reapply butter or cooking spray to spoon. Turn off heat to marshmallows. Quickly add oreo dust to marshmallows and stir it as much as possible to fully incorporate the oreo dust.

4: After mixing and as the marshmallow begins to cool, transfer to a pre-greased 8x9 baking pan and mold the marshmallow into the shape of the pan. Even out the marshmallow/cookie hybrid as much

as possible.

5: In a large pot, fill 2/3rds with water and bring to rapid boil. Place large metal work bowl over top. Add most of your dark chocolate to the work bowl and allow it to melt. Stir it around to help.

6: Remove oreo/marshmallow from baking pan. Cut into 72 1x1 squares using a pizza cutter. Using tongs, dip each square into the melted chocolate, then sprinkle unmelted chocolate over top.

7: Allow the treat to cool at room temperature or until cool enough to handle. You do not want to refrigerate the treat, or else the oreo/marshmallow mixture will become rock solid.