

Recipe



Chef Doug Alley | Food Network Christmas Cookie Challenge Champion

Recipe Name: French Toast S'mores **Dish Type:** Dessert **No. of Servings:** 24
Preparation Time: 45 minutes
Cooking Time: 30 minutes
Total Time: 24 hours

Recipe Contains: Dairy, Gelatin, Soy, Wheat. Toast-Yay! Girl Scout cookies are manufactured in a shared facility with peanuts, milk, and coconut.

Ingredients:

Graham Cracker Shortbread Cookie:

- 1 $\frac{3}{4}$ cups all-purpose flour
- $\frac{1}{4}$ cup graham crackers, finely crushed and sifted
- 1 box Toast-Yay! cookies, finely crushed and sifted
- $\frac{1}{2}$ cup confectionary sugar, sifted
- $\frac{1}{4}$ tsp salt
- 1 cup salted butter, cut into small cubes
- $\frac{1}{4}$ tsp vanilla extract
- 1 $\frac{1}{2}$ cup melted dark chocolate

Maple Marshmallow:

- 4 $\frac{1}{2}$ tsp unflavored, powdered gelatin
- $\frac{3}{4}$ cup water (used in $\frac{1}{2}$ cup and $\frac{1}{4}$ cup increments)
- $\frac{2}{3}$ cup granulated sugar
- $\frac{1}{4}$ cup light corn syrup
- $\frac{1}{4}$ cup Grade A or B dark maple syrup
- $\frac{1}{4}$ tsp salt
- $\frac{1}{8}$ tsp ground cinnamon
- 1 box Toast-Yay! cookies, finely crushed and sifted

Directions:

Graham Cracker Shortbread Cookie:

1. Preheat oven to 350 degrees.
2. In stand mixer bowl, sift together flour, graham cracker crumbs, sugar, and salt.
3. Secure paddle-attachment and bowl to stand mixer, mix on low.
4. Add cubed butter slowly until loosely incorporated.
5. Add vanilla extract and blend until dough completely forms.
6. Place dough between two sheets of parchment paper and roll out to $\frac{1}{4}$ " thickness.
7. Chill dough in the refrigerator for one hour.
8. Remove dough from the refrigerator and cut into desired cookie shapes.
9. Bake for 10-12 minutes or until lightly browned around the edges.

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10. Melt dark chocolate by using a double boiler OR microwaving in 30-second increments until smooth.
11. Once cookies are completely cooled, dip halfway into melted dark chocolate and allow to harden.

Maple Marshmallows:

1. Lightly coat an 8x8 baking pan with cooking spray, set aside.
2. Whisk together gelatin and cold water in a small, microwavable bowl.
3. Stir together the sugar, corn syrup, maple syrup, water, and salt in a medium sauce pan.
4. Bring to a boil over high heat, stirring occasionally until candy thermometer reads 240 degrees. Be prepared to lower heat as needed, as this syrup likes to bubble up.
5. Microwave the gelatin on high until melted, about 30 seconds.
6. Pour melted gelatin into the bowl of a stand mixer with a whisk attachment. Set the mixer to low and keep running until the sugar mixture reaches 240 degrees.
7. Once the sugar mixture reaches 240 degrees, slowly pour down the side of the mixing bowl.
8. Increase the mixer's speed to medium and whisk for five minutes.
9. Increase the mixer's speed again to medium-high and whisk for three more minutes.
10. Add cinnamon and increase mixer to the highest speed and whisk for 1 minute.
11. Add Toast-Yay! cookie crumbs and fold in quickly with a rubber spatula.
12. Pour finished marshmallow mixture into the prepared 8x8 pan.
13. Sift confectionary sugar onto the top of the marshmallow mixture and allow to set for a minimum of six hours, or overnight in a cool, dry place.
14. Cut into desired size and toss in a bowl of confectionary sugar.

Assembly:

1. Place two chocolate-dipped shortbread cookies side-by-side.
2. Top one cookie with maple marshmallow, toast with culinary torch OR underneath your broiler until golden brown.
3. Place second shortbread cookie on top of the toasted marshmallow and enjoy!