



Smores With Sugar Cookies

Sugar Cookies (Premade and Cooled)
Bag of Marshmellows
Chocolate Ganache
Sea Salt
Nuts (if you desire)

Set your oven to 425

Line Cookie Sheet with Foil or Silcone Baking Mat Arrange Marshmellows on a Pan and bake them until golden brown. When you take them out of the oven they will be puffed with air. As they cool, they deflate, leaving a crispy marshmellow with gooey center.

Smash marshmellow between cookies prepared in advance.

On Tops of the Cookies Spread Choclate Ganche and nuts on top.

