

COCONUT MARSHMALLOW COOKIE BAR

Ingredients:

(Serves 16)

6 ounces regular or jumbo marshmallows
(*note: KRAFT are gluten-free)
2 cups gluten-free flour
½ teaspoon xanthan gum
½ teaspoon baking powder
¼ teaspoon salt
1 cup granulated sugar
1 tablespoon light brown sugar
1 large egg
2 teaspoons vanilla extract
½ cup coconut
2 sticks (1 cup) unsalted butter, at room temperature
8 maraschino cherries, cut in half red or green sprinkles

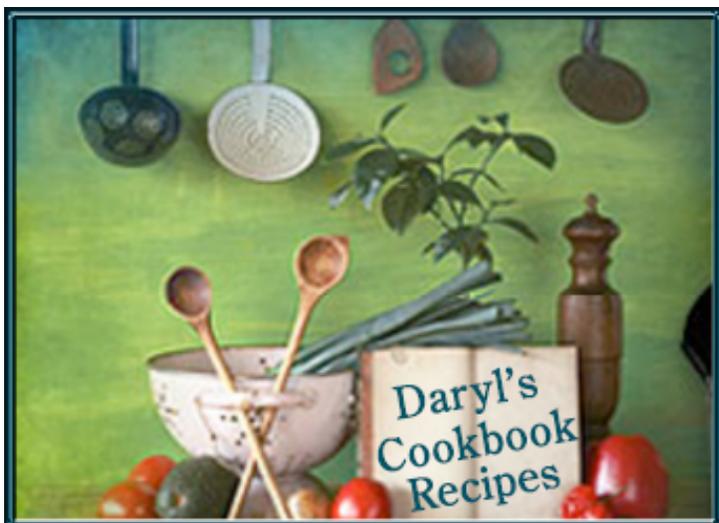


Directions:

Toast the marshmallows on all sides using your preferred method (fire pit, over a stovetop burner, with a kitchen torch, or – with an *extremely* watchful eye – the broiler.) Transfer to a parchment lined baking sheet and chill at least two hours in the refrigerator.

Preheat the oven to 375° F.

Line an 8 x 8-inch baking pan with parchment paper, leaving an overhang at two edges to help lift the bars from the pan.



In a small bowl, combine the gluten-gluten-free flour, xanthan gum, baking powder, and salt. Stir to blend. In the bowl of an electric mixer, combine the butter and sugars. Beat on medium-high speed until light and fluffy. Blend in the egg and vanilla.

Daryl Wood Gerber

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Directions:

With the mixer on low speed, blend in the dry ingredients just until incorporated.

Remove the marshmallows from the refrigerator, coarsely chop (as best you can with something so sticky – hot wet knife helps), and add to the mixing bowl. Blend into the cookie dough just until no large globs remain.

Transfer the dough to the prepared baking pan and press down into an even layer.

Top with coconut. Top with cherries and sprinkles, if desired. Bake until lightly browned on top, just set in the center, about 25-30 minutes.