

30 minutes

Serves 8

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Ingredients:

- 1 packet (500g) vanilla cookie mix
- 2 slabs (80g each) milk chocolate, chopped
- ½ packet (75g) mini marshmallows
- ⅓ cup (80ml) pecan nuts, chopped
- Chocolate ice cream, to serve

Method

1. Line a baking tray with baking paper.
2. Prepare cookie mix according to package instructions.
3. Press half the cookie dough into the prepared tray.
4. Scatter over chocolate, marshmallows and nuts.
5. Refrigerate remaining dough for 20 minutes.
6. Preheat oven to 180°C.
7. Using the coarse side, grate the remaining dough over toppings.
8. Press down lightly.
9. Bake for 15-20 minutes until golden and toppings have melted.
10. Set aside to cool slightly.
11. Slice cookies into large squares while warm and serve with ice cream.

#### **COOK'S NOTE**

Can't find mini marshmallows?  
Snip larger ones into bite-sized bits. Dip scissors in cornflour so that the marshmallow doesn't stick to the blades.

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