TATUA
Specialised Dairy

# S'mores Cookie Cups

## Ingredients

100gms butter, soft
1/2 cup caster sugar
1 cup flour
1/2 cup chocolate chips
24 marshmallows
Tatua Chocolate Mousse or Dairy Whip Whipped Cream

## Method

1. Line a muffin pan with papers.
2. Whisk butter and sugar in a bowl until pale and fluffy.
3. Add the flour and chocolate chips and mix in well.
4. Roll mixture into balls or spoonfuls.
5. Press into the base of the cupcake papers.
6. Bake for 8-10 minutes at 180°C until pale golden.
7. Top with marshmallows and cook a further 3-5 minutes until caramelised.
8. Cool.
9. Pipe with swirls of Tatua Chocolate Mousse or Dairy Whip Whipped Cream.
10. Sprinkle with chopped nuts.

Please consider the environment before printing this recipe