

Giant BBQ S'more Cookie



Ingredients

110 g unsalted butter, softened	2 1/2 cups plain flour
1/3 cup white sugar	1 cup mini marshmallows
3/4 cup brown sugar, packed	1/4 cup chocolate chips or chunks
1 egg plus 1 egg yolk	8 digestive style sweet biscuits (or Graham Crackers if you can find them)
2 tsp vanilla essence	1 small block Lindt or good quality dark chocolate
1 tsp salt	
1 tsp baking powder	

Directions

Step 1 – Place the butter, white and brown sugar in a large mixing bowl and using an electric mixer, mix until the ingredients are light and fluffy. Add the eggs, vanilla and mix again until combined.

Step 2 – Sift together the salt, baking powder and flour and add to the mixing bowl with the butter mixture. Mix on low speed until just combined, then gently stir in the chocolate chips. Divide the mixture in half.

Step 3 – Press half of the mixture into the bottom of a well-greased, oven proof 20cm frying pan or skillet. Ensure the mixture is spread in an even layer. Cover the top of the mixture evenly with a single layer of the sweet biscuits, saving the remaining biscuits for later. Spread half of the marshmallows and half of the chocolate block, broken into squares, across the top of the biscuits.

Step 4 – Spread the remainder of the cookie mixture evenly across the top to create a thin layer.

Step 5 – Preheat the BBQ to medium heat – approximately 180°C. Set up the BBQ for indirect cooking with a trivet and convection tray. Once the BBQ has reached temperature, bake the cookie for 25 – 30 minutes.



Step 6 – Crush the remaining biscuits into a rough crumb. After approximately 20 minutes of cooking, remove the pan from the BBQ and spread the remaining marshmallows, chocolate squares and the biscuit crumb across the top of the cookie. Return to the BBQ and cook until the chocolate has melted, and the marshmallows are golden.

Step 7 – Remove the cookie from the BBQ, allow to cool for 10 minutes then serve, cut into wedges, with vanilla ice cream.

BBQSPLUS

