



Enjoy desserts better with these 4 delectable marshmallow recipes

Soft, spongy, cloudy pillows of sweetness with a delectable gooey bite — what comes first into your mind following this description? Marshmallow, that's right!

Marshmallow may be a simple candy but it is possible to produce a wealth of scrumptious delights using this basic ingredient. Munch on them as they are or toast them, use them as a topping over drinks and desserts, or keep them as the core ingredient if you will. There are just as many ways you can use marshmallows as there is variety to them, coming in a bounty of shapes, sizes, colours, and flavours.

Having marshmallows in your pantry makes it possible to confect some delightful sweet treats, and that too in no time at all. Thus, here are some scrumptious desserts to devour, made with marshmallows being the shining ingredient.

FLUFFY MARSHMALLOW CHEESECAKE

If you are a fan of dense, baked cheesecakes, then this recipe just might change your mind. Layered with a decadent chocolate base and a light, fluffy marshmallow and cream cheese mixture atop,

this marshmallow cheesecake is the ultimate showstopper dessert.

Ingredients

For the cookie base –
20 chocolate sandwich cookies
¼ cup melted butter
For the



cheesecake filling –

25-30 large marshmallows
½ cup milk
1 tsp gelatine
400g cream cheese
1 tsp vanilla essence
½ cup whipping cream
3 tbsp caster sugar
5-6 chocolate sandwich cookies

Method

For the chocolate base, finely crush chocolate cookies and drizzle melted butter over them. Combine them until it reaches a sandy consistency and drop this in a baking paper-lined round spring-form

pan. Press the mixture hard to create a packed biscuit crust and let it set in the refrigerator while you make the cheesecake mixture.

Firstly, bloom the gelatine with required amount of cold water and leave it aside. In a pan over low heat, melt marshmallows and milk. Once completely molten, drop in the bloomed gelatine and stir for a minute. Remove this from heat and allow it to come to room temperature.

Next, whip chilled cream and sugar in a large bowl until stiff peaks form. Meanwhile, in another bowl, beat the cream cheese and vanilla together and then add in molten marshmallows. Carefully fold in the whipped cream into this and combine all the elements together.

Break up some more chocolate sandwich cookies into chunks and add them to the mixture before pouring it into the prepared pan. Allow it to set in the refrigerator for a couple of hours before slicing in.

FUDGY MARSHMALLOW COOKIES

You have tried the heavenly combination of crispy cookies, chewy marshmallows, and silky chocolate in s'mores, but have you tried another contending version with fudgy, chewy chocolate cookies instead? Well, here it is!

Ingredients

½ cup cocoa powder
1/3 cup chocolate powder
2 cups flour
120g butter

