



½ cup brown sugar  
1 tsp vanilla essence  
2 eggs  
1/3 cup chocolate chips  
10 marshmallows halved  
20 chocolate squares

#### Method

Sift together the dry ingredients, including cocoa powder, chocolate powder, and flour. In another bowl, beat butter and sugar before adding in eggs and vanilla essence. Add in the dry ingredients, along with chocolate chips and mix everything together to form a dough; freeze this for 10 minutes.

Take out the dough and form little balls for cookies. Create a dent in the centre of each, using your thumb. Bake them in a preheated oven at 180°C for 8 minutes. Take them out, place one-half of a marshmallow on each, and return them to the oven to bake for another four minutes. Once fully baked, immediately place a chocolate square over each cookie for a molten finish.

#### GOOEY MARSHMALLOW CUPCAKES

*We love savouring the little, joyous moments in life, such as being met with an explosion of molten chocolate after slicing into a dessert. Bite into this cupcake and you will experience the same sensation, but in the form of marshmallows — a true dessert delight.*

#### Ingredients

For the cupcakes –  
1½ cup flour  
¾ cup sugar  
½ cup cocoa powder  
1 tsp baking powder



1 tsp baking soda  
1 egg  
1 tsp instant coffee  
1 cup warm water  
1/3 cup vegetable oil  
1 tbsp white vinegar  
1 tsp vanilla extract  
12 marshmallows  
*For the marshmallow fluff –*  
1/3 cup water  
¾ cup sugar  
¾ cup corn syrup  
3 egg whites  
½ tsp cream of tartar  
1 tsp vanilla extract

#### Method

Sift together flour, sugar, cocoa powder,

baking powder, and baking soda. Separately, stir in coffee to warm water and beat in the egg; add oil, vinegar and vanilla extract as well. Then, combine the wet and dry ingredients to form a homogenous mixture.

Fill in a dozen cupcake liners three-quarter of the way with this mixture. Pop one marshmallow into each and coat it completely with the batter. Bake the cupcakes in a preheated oven at 160°C for 20-25 minutes.

To make the marshmallow fluff, beat egg whites and cream of tartar on high speed

until soft peaks form. In a saucepan over low heat, combine corn syrup, water, and sugar and stir until the sugar is completely dissolved. Wait for the temperature to reach 120°C before taking it off the heat. Once there, gradually pour this into the egg whites in a steady stream on medium speed.

Once all the liquid is incorporated, whip for a few more minutes on high until it becomes a fluffy, glossy, and voluptuous concoction. Drop in vanilla extract during the last minute of whipping. When the cupcakes are baked, let them cool slightly and pipe over this marshmallow fluff. Toast them slightly using a blowtorch or broiler before serving.

#### MARSHMALLOW FRENCH TOAST ROLL-UPS

*With its molten marshmallow centre encased in toasted bread, kids in the house will soon be hounding you to make this inventive breakfast more frequently! A contemporary twist on the conventional French toasts, it also makes for a great snack or tiffin.*

#### Ingredients

8 slices bread  
3 eggs  
¼ cup milk  
½ tsp vanilla extract  
40g butter  
4 tbsp fruit jam/chocolate spread of choice  
16 marshmallow sticks

#### Method

Using a rolling pin, flatten out the bread slices and spread a layer of jam or chocolate spread over them. Place a couple of marshmallow sticks adjacently and roll the bread encasing everything in it. Then, beat together eggs, vanilla extract, and milk and heat butter in a non-stick pan.

Dunk the bread rolls into the egg mixture and toast them on butter until they become crispy and toasty on the outside. Dig in for a delicious ooey-goey bite!

**Food and Photo: Fariha Amber**

