

Cookie Butter S'mores Dip

Serves: 10-12 Print

Ingredients:

1 bag (12 oz) white chocolate chips
½ cup semisweet chocolate chips
¼ cup cookie butter
about 20 marshmallows, halved
cooking spray (or unsalted butter)
graham crackers, for serving

Directions:

1. Preheat oven to 400 degrees. Spray some cooking spray (or dab butter) on a paper towel, and wipe down the bottom and sides of a 9 inch pie dish.
2. Spread white and semisweet chocolate chips over the bottom of the dish. Top with small dollops of cookie butter (about 1 tsp each). Spread marshmallows on top, cut side down. Bake for 6-8 mins until the marshmallows are golden brown on top. Serve immediately with graham crackers for dipping!

Recipe notes:

*I find the easiest way to halve marshmallows is to cut them with clean kitchen shears.

*The white chocolate will not completely melt leaving a nice texture to this dip. However, it helps to use a fresh bag of white chocolate. I find that older white chocolate seizes up a bit.

*White chocolate is very sweet. If you find white chocolate too sweet for your liking, we can flip flop the chocolate ratios here. And, this dip will be just as delicious. Use 1 cup semisweet chocolate and ½ cup white chocolate instead if you'd like.