

TOASTED MARSHMALLOW AND SALTED CARAMEL COOKIE BARS

INGREDIENTS:

cookie base -

- 1/2 cup (1 stick) unsalted butter, softened
- 1/2 cup granulated sugar
- 1 vanilla bean, scraped or 1 t vanilla extract
- 1 large egg yolk
- 1 cup + 2 T all-purpose flour
- 1/4 t kosher salt

caramel -

- 1 cup sugar
- 2 T light corn syrup
- 1/4 cup water
- 1/2 cup heavy cream
- 1 t fleur de sel
- 1/4 cup sour cream

marshmallow -

- 2 egg whites
- 3/4 cups sugar
- 1/4 cup light corn syrup
- pinch of salt
- 1 t vanilla
- 1/4 cup chocolate chips, melted

DIRECTIONS:

1. Make cookie base. Preheat oven to 350F. Line the bottom of a 9" square baking dish with parchment paper, overlapping 2 sides. Spray with cooking spray. Place butter and sugar in the bowl of stand mixer. Beat until light and fluffy. Add vanilla and egg yolk. Mix until combined, scraping the sides as needed. Add flour and salt and beat until dough just comes together. Transfer to prepared baking dish and pat into an even layer. Bake for 20-24 minutes. Set aside to cool. (I put it in the freezer for a little bit.)
2. Make caramel. Combine the sugar and corn syrup with water in a medium saucepan, stirring carefully as to not splash the side of the pan. Cook over high heat until a thermometer reads 350 degrees F or until the mixture is a dark amber in color, 6-8 minutes. Remove from heat, and slowly add the cream, and then the fleur de sel. Whisk in the sour cream and set aside to cool. Pour about 1/4 cup over cookie base, or enough to form an even layer. Set bars in the fridge to chill.
3. Make marshmallow. Using a large heat-proof bowl, mix the egg whites, sugar, corn syrup and salt until combined. Set over a pot of simmering water (double boiler -style) and whisk until the sugar is dissolved and the mixture is hot, about 3-6 minutes.
4. Remove from heat and beat 5-7 minutes, or until frosting is cool and stiff peaks form. Beat in vanilla. Pipe over caramel on the cookie base, leaving a rectangle for a chocolate message.
5. Write with chocolate. Melt chocolate chips. Transfer to a sandwich bag and then pipe shapes and words onto wax paper on a plate. Place in the freezer for 5 minutes. Transfer to the cookie bars!