

# Cookie Chocolate Marshmallow You'll Love Forever

Cookie chocolate marshmallow recipes always take me back to my childhood in the Bronx, where we'd gather around the oven waiting for that gooey magic to happen. There's something so nostalgic about the mix of fudgy chocolate and toasted marshmallow that feels like a warm hug in every bite.

In this recipe, I bring together everything I love about a chewy brownie cookie and stuff it with a gooey marshmallow center, inspired by campfire nights and Abuela's cozy kitchen. It's a one bowl cookie recipe that doesn't require chilling, packed with that unmistakable hot chocolate flavor and soft baked cookie texture, made for sharing.

## How to make cookie chocolate marshmallow?

Start with fudgy chocolate cookie dough, wrap it around mini marshmallows, and bake at 350°F for 9 minutes. You get chewy brownie cookies with gooey marshmallow centers, No chill needed, ready in under 30 minutes.

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# Cookie Chocolate Marshmallow and Campfire Dreams

## Goopy Cookie Chocolate Marshmallow Memories

When I first created this cookie chocolate marshmallow recipe, it was not about going viral or clicks. It was about capturing a feeling. A late summer evening in the Bronx with marshmallows on toothpicks slightly burnt and melting onto chocolate squares from Abuela's pantry. That is the flavor I chased. This recipe is a love letter to that moment. Each batch strikes the perfect balance fudgy outside molten middle and just a little rustic around the edges.

Using rich cocoa and perfect bake time this cookie chocolate marshmallow delivers the chewy soft baked texture you want in a holiday treat. It is nostalgic yet elevated sweet but bold. Want more nostalgia? Try these [Grandma's Irish Sugar Cookies](#) packed with the same heart.

## Why This Cookie Chocolate Marshmallow Recipe Works

This treat is not just marshmallows tossed in dough. It is a method. The dough is no chill and one bowl so even beginners get perfect results every time. The secret is sealing mini marshmallows inside so they do not leak during baking. The outside bakes into a fudgy chocolate cookie with chewy brownie texture while the inside becomes a goopy marshmallow surprise.

The deep cocoa notes pair beautifully with soft sugar tops making it special. Looking for more textural cookies that impress? Check out these [crispy cocoa cookies](#).

Close-up of chocolate cookie with marshmallows on parchment

## Cookie Chocolate Marshmallow: 3 Tips for Chewy Fun

No reviews

- Author: [Aaron recipes](#)
- Total Time: [24 minutes](#)
- Yield: [19 cookies 1x](#)
- Diet: [Vegetarian](#)

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## Description

These rich chocolate cookies are stuffed with mini marshmallows to create a goopy center and a soft, chewy texture. A campfire-inspired cookie ready in under 30 minutes.

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## Ingredients

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Scale

- ☐ 113 g unsalted butter, melted and cooled slightly (1 stick / ½ cup / 4oz)
  - ☐ 165 g all-purpose flour (1 ¼ cups / 5.8oz)
  - ☐ 55 g dutch processed cocoa powder (½ cup / 2oz)
  - ☐ ¾ teaspoon baking soda
  - ☐ ½ teaspoon salt
  - ☐ ¾ cup light brown sugar (135g)
  - ☐ ¼ cup granulated sugar (50g)
  - ☐ 1 large egg, room temp
  - ☐ 1 teaspoon vanilla extract
  - ☐ ¾ cup mini marshmallows
  - ☐ 1 teaspoon demerara sugar, optional
  - ☐ Cook Mode Prevent your screen from going dark
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## Instructions

1. Melt the butter and let it cool slightly.
2. Preheat oven to 350°F. Line 2 baking trays with parchment.
3. In a bowl, whisk flour, cocoa powder, baking soda, and salt.

Cocoa powder and flour on top of cookie dough base

4. In another bowl, whisk butter and sugars until smooth.
5. Add egg and vanilla, whisk until blended.

Egg added to cookie dough in glass mixing bowl

6. Add flour mixture, fold until combined.

Chocolate chips folded into rich chocolate cookie dough

7. Let dough rest 10 minutes.
8. Scoop 2 tbsp dough, press a dent, insert 6 mini marshmallows.
9. Pinch edges to seal and roll into balls.
10. Place on tray 2 inches apart, sprinkle tops with demerara sugar.
11. Bake for 9–10 minutes until edges are set.
12. Optional: swirl with round cutter to shape thicker cookies.
13. Cool on tray 10–15 minutes before transferring to rack.

## Notes

Make sure marshmallows are sealed completely to prevent leaking.

Cool cookies before moving to avoid breaking.

You can freeze dough balls or baked cookies.

Demerara sugar is optional but adds texture and sparkle.

- Prep Time: 15 minutes
- Cook Time: 9 minutes
- Category: Cookies
- Method: Baking
- Cuisine: American

## Nutrition

- **Serving Size:** 1 cookie
- **Calories:** 130
- **Sugar:** 11g
- **Sodium:** 125mg
- **Fat:** 6g
- **Saturated Fat:** 3g
- **Unsaturated Fat:** 2g
- **Trans Fat:** 0g
- **Carbohydrates:** 16g
- **Fiber:** 1g
- **Protein:** 2g
- **Cholesterol:** 18mg

Did you make this recipe?

Share a photo and tag us-we can't wait to see what you've made!

This is not just a bake it is a story a memory and pure joy in every bite.

## Building the Perfect Cookie Chocolate Marshmallow Dough

### One-bowl dough for flawless cookie chocolate marshmallow batches

When I say this **cookie chocolate marshmallow** dough is simple, I really mean it. It all starts in one bowl. Melted butter, two types of sugar, and a splash of vanilla form the base for that soft-baked cookie chocolate marshmallow dream. Brown sugar adds moisture, while granulated sugar gives just the right crunch.

Flour, cocoa, baking soda, and salt come together to create a fudgy chocolate cookie base with zero hassle. And the best part? No chill time needed. You can go straight from mixing to baking in minutes. Want another easy winner? Try these [mini egg cookies](#), Just as simple and just as satisfying.

### Texture matters in cookie chocolate marshmallow baking

Texture is everything when it comes to **cookie chocolate marshmallow**. Aim for crisp edges, a fudgy brownie-like center, and a warm, melty marshmallow middle. That's why letting the dough rest for ten minutes after mixing is key. It thickens up, making the dough easier to shape and keeping the cookies from spreading too thin.

Every cookie chocolate marshmallow ball gets a center packed with mini marshmallows. Seal them tight so they don't ooze out, Just peek out enough. This gives you that soft-baked cookie feel, toasted marshmallow glow, and perfect stretch. Looking for more texture contrast? These [matcha cookies with strawberry](#) strike the sweet-tart balance and add a vibrant touch.

For cookie chocolate marshmallow lovers, this step makes all the difference. Goopy, chewy, and rich, Just how it should be.

## Stuffing and Shaping Your Cookie Chocolate Marshmallow Bites

### How to shape a stuffed cookie chocolate marshmallow perfectly

Shaping the perfect **cookie chocolate marshmallow** isn't about being exact, It's about locking in that flavor surprise. Take two tablespoons of dough, press in the marshmallows, then gently pinch to seal. Roll it smoothly between your palms. This technique ensures a round cookie chocolate marshmallow cookie that keeps its shape and delivers that soft, sweet burst inside.

If you leave gaps, the marshmallow will leak. But done right, you get a chewy brownie cookie with a goopy marshmallow center intact. Cookie shaping lovers will enjoy how [saffron almond cookies](#) maintain subtle flavor and form.

Cookie Chocolate Marshmallow with bite showing goopy center

## Campfire vibes in every cookie chocolate marshmallow

There's something about **cookie chocolate marshmallow** that reminds me of campfire nights. The fudgy chocolate cookie gives you that rich hot chocolate flavor. The soft center mimics a toasted marshmallow minus the sticky cleanup. One bite brings comfort, warmth, and childhood memories wrapped in a holiday cookie you'll want all year.

Sprinkling demerara sugar on top adds a subtle crunch and sparkle, balancing the soft cookie chocolate marshmallow bite. It's optional but totally worth it. For another sparkling classic, I'm still dreaming about my [yuzu shortbread cookies](#).

This cookie chocolate marshmallow recipe brings everything: gooey, rich, and undeniably homemade.

## Baking the Ultimate Cookie Chocolate Marshmallow Tray

### Cookie chocolate marshmallow magic in the oven

The moment your recipe tray goes into the oven the transformation begins. The dough sets marshmallows puff up and the tops crack just enough to reveal that gooey center inside. It's pure magic. A good **chocolate marshmallow** should bake for about nine minutes. The edges firm while the center stays molten and soft baked.

Right out of the oven grab a round cutter and gently swirl it around each cookie. This simple trick makes them thicker rounder and bakery perfect. If you like finishing touches check out these [mini egg cookie bars](#) for another impressive technique.

### Cooling down your cookie like a pro

Once baked let your treats rest on the tray for 10 to 15 minutes. Fresh from the oven they're too delicate to move. The molten marshmallow center is still setting and firming up to give you the best bite possible.

Once slightly cooled, gently move the cookies to a wire rack using a spatula. This stops sticky bottoms and keeps the texture spot on. If you want to perfect your cooling skills try it with these [micro mini egg cookies](#) they crisp up beautifully after cooling.

## Tips Fixes and Flavor Swaps

### Fixing leaks in your cookie chocolate marshmallow bake

A common problem is marshmallow leaking out. The fix is simple make sure the dough fully seals the marshmallow inside. Any gaps will let it ooze and stick. A tight seal means your cookies will puff crack and keep their sweet surprise intact.

If some marshmallow does leak don't stress. Let the cookies cool fully before removing them from the tray. That crispy edge some people love? It's a bonus. For a crunchy twist try these [crispy cocoa cookies](#).

## Flavor variations for cookie success

Want to mix it up? Use different fillings like peanut butter chips chopped chocolate or caramel squares. The dough is sturdy enough to hold almost anything you imagine. This stuffed cookie recipe welcomes creativity.

You can swap Dutch processed cocoa for natural cocoa too. Either way you get rich chocolate with marshmallow undertones. For a festive option try these [gluten free mini egg cookies](#) they bring the same cheerful vibe.

No matter the twist cookie marshmallow offers endless fun and always ends with a smile.

## Why This Cookie Chocolate Marshmallow Recipe Stands Out

### The one-bowl cookie recipe advantage

If you've ever baked cookies and ended up with a sink full of dishes, you'll appreciate this **cookie recipe** method. No mixers. No chilling. Just one bowl, one spatula, and a tray. It keeps things simple, just how home baking should be. This recipe feels personal. Every time I mix up a batch, I think about how I learned everything from trial and error in Abuela's kitchen, Not from textbooks.

The one-bowl method brings out the best of that chewy brownie cookie texture. Each **cookie chocolate marshmallow** ends up soft in the center, slightly crisp on the edges, and full of rich hot chocolate flavor. For a simple bake with rich texture, you might also love these [oats eggless cookies](#), a reader favorite.

Baked chocolate cookies with melted marshmallows

### Comforting nostalgic unforgettable

What makes **cookie chocolate marshmallow** special isn't just the marshmallow or the chocolate—it's the combination. The contrast of gooey and chewy, warm and slightly crisp, makes each bite feel like a cozy campfire memory. This is a holiday cookie idea that works year round. Whether you're baking for a party, gifting, or just treating yourself, it always delivers.

Even better, these cookies are ready in under 30 minutes and use pantry staples you probably already have. That kind of simplicity paired with real flavor is what makes **cookie chocolate marshmallow** a go-to in my kitchen.

## Sharing and Storing

### Storing cookie chocolate marshmallow the right way

You've baked your **cookie chocolate marshmallow** batch. Now what? Keep them in a sealed container at room temperature for up to five days. The texture stays soft and chewy, and the marshmallow centers remain gooey. Want to reheat? A quick 10 second zap in the microwave brings back that melted marshmallow goodness.

These also freeze beautifully. Just let them cool completely then place them in a single layer before freezing. When you thaw and warm one, it will taste like it just came out of the oven. If you're looking for more freezer friendly bakes, don't miss these [cookie nacho recipes](#) which also reheat like a dream.

## Gifting cookie recipe treats with heart

**Cookie chocolate marshmallow** makes the perfect edible gift. Pack a few into a kraft paper box, tie with twine, and you've got a heartfelt homemade gift that tells a story. It's rich without being heavy, sweet without being cloying, Ideal for holidays or "just because."

Because these cookies are eye catching with their glossy tops and gooey centers, they stand out on cookie trays too. Wrap them up pair with a handwritten note and you've got something better than store bought. With their campfire inspired flavor and homemade chocolate cookie feel, **cookie chocolate marshmallow** gifts never go unnoticed.

## Conclusion More Than Just a Cookie

There is something deeply satisfying about baking from scratch not for likes or shares but for the moment a warm tray hits the counter and your kitchen fills with memories. These chocolate marshmallow stuffed cookies are more than a sweet treat. They are a reminder of comfort creativity and connection.

When I look back at my early baking days it was never about perfection. It was about flavor family and figuring it out one bowl at a time. That spirit lives in this recipe. No fancy equipment no special tools just good ingredients simple steps and a result that makes people smile.

From the first crack as you break the cookie to the slow stretch of gooey marshmallow inside this bake delivers texture and taste in perfect balance. Rich chocolate melted sugar fluff and soft warm dough all made with intention. Whether a weeknight bake or holiday treat it brings warmth and joy without stress.

And honestly this is not just about cookies. It's about showing someone you care sharing homemade goodness and creating traditions even if they start today. Maybe your kids will remember these like I remember mine in the Bronx. Maybe this becomes your go to just because bake for when you need something sweet and soulful.

No matter when or why you bake them these chocolatey marshmallow bites bring comfort flavor and a little wonder inside. Keep baking bold and keep telling stories with your food. That is where the magic lives.

From my Brooklyn kitchen to yours thanks for baking with me.

If these marshmallow stuffed chocolate cookies spoke to your soul imagine what else we can create together. Follow me on [Pinterest](#) for beautifully organized boards full of cozy flavor packed recipes that bring heart to your table. Want to bake with me in real time?

Subscribe to my [YouTube channel](#) where I share step by step videos behind the scenes kitchen moments and the real stories that inspire every bite. Whether you're a beginner or seasoned cook there is a place for you in this flavor loving community. Let's keep cooking with memory spice and purpose together.



# **Chocolate Cookies and Marshmallows FAQs and Thoughts**

## **Can you put marshmallows in chocolate cookies?**

Absolutely. Marshmallows add a gooey sweet center or a toasty surface to chocolate cookies. When sealed inside the dough they melt during baking creating a soft core that pairs perfectly with rich chocolate flavor. Just make sure they are fully enclosed to avoid leaking onto the pan.

## **What are those cookie chocolate marshmallows called?**

You might be thinking of mallow cookies or smores style cookies. There are many chocolate treats with marshmallows from sandwich cookies to stuffed bakes. This recipe leans into the stuffed cookie tradition capturing that nostalgic campfire taste in every bite.

## **What happens if you add marshmallows to cookies?**

They melt puff and sometimes ooze depending on the bake. Properly tucked inside the dough marshmallows create a chewy brownie cookie texture with a gooey center. If left exposed they bubble and crisp which can be delicious if you enjoy caramelized edges.

## **What is a mallow cookie?**

A mallow cookie is usually a cookie or treat featuring marshmallow as a core either sandwiched between cookie layers or hidden inside. Popular in store bought varieties homemade versions like this one offer fresh texture real ingredients and that soft baked cookie feel people love.