

## ***CATHEDRAL WINDOW COOKIES***

½ cup butter

16 oz semi-sweet chocolate chips (or milk chocolate)

1 teaspoon vanilla extract

1 cup chopped walnuts

16 oz total miniature marshmallows: 10 oz package colored miniature marshmallows + 6 oz white miniature marshmallows

2 cups flaked coconut

### **DIRECTIONS:**

Melt the butter and chocolate chips in a large heavy pan over medium heat. Melt until smooth and creamy. Remove from heat and stir in vanilla. Fold in the marshmallows and walnuts. Scatter half the coconut onto a large baking sheet. Wearing food handler gloves, form the chocolate mixture into two oblong logs and lay them onto the coconut. Use the remaining coconut to coat the logs. Refrigerate until the logs are firm, at least 2 hours or overnight. Cut logs into 3/8-inch slices and place them on waxed paper on a tray or platter. Place another sheet of waxed paper for a second layer. Refrigerate until serving.

Prep 10 minutes, cook 5 minutes, form logs and coat with coconut 20 minutes, chill 2+ hours.

Makes 36 “cookies”

Happy Holidays!

LINDA CHRISTIAN

Trilogy Cooking Club

Christmas Cookie Exchange 12/13/22