

# S'mores Skillet Cookie



## Ingredients

2 packs *Carla's Cookie Mix*  
8 digestive biscuits  
60 marshmallows  
100g chocolate (broken into pieces)  
60ml water  
60ml vegetable oil  
50 walnuts (optional)  
Sea salt (optional)



**SERVES 6**



**PREP TIME 15 mins**



**COOKING TIME 20-25 mins**

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## Instructions

- Preheat the oven to 180°C/356°F/Gas 4
- Lightly butter a 20-25cm oven safe skillet. (If you don't have a cast iron skillet, use a stoneware dish or spring form pan, and increase cooking time a little)
- Put the cookie mix in a bowl, add the water and vegetable oil and mix well
- Spread a third of the dough into the bottom of the prepared skillet. Arrange the biscuits over the dough, then add the marshmallows, nuts (if using) and chocolate pieces. Add the remaining cookie dough, gently spreading the dough over the marshmallows and chocolate. It's OK if not all the dough covers the marshmallows
- Transfer the skillet to the oven and bake for 20-22 minutes for an extra doughy centre or 22-25 minutes for a more set cookie. Remove from the oven, let cool for 3-5 minutes
- Sprinkle with sea salt, if desired. Dig in, preferably with a scoop of ice cream!

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Carla's product used in this recipe: [Cookie Mix](#)

[www.carlasfoods.co.uk](http://www.carlasfoods.co.uk)