

## Mallomars

### Graham Cracker Base

Make one batch of gluten-free Grahams. You will want to keep these cookies plain (not fancy--coated with chocolate).

I rolled the cookies out to about 3/16 inches and cut them with a 1 3/4 inch biscuit cutter that had a nice scalloped edge to it. Just a note: the dough is on the soft side so split into thirds and refrigerate it (at least 60 minutes or even overnight). Take out a third at a time to roll out between two pieces of parchment--leave the remaining dough in the fridge. Be sure to flour the bottom layer of parchment before you roll the dough out. Cut your cookies and remove them to a parchment lined cookie sheet with a flour coated metal spatula.

Watch your baking time--these might take a little less time since they're smaller than the original recipe. I would check at 10 minutes. Also, cookies continue to bake when they come out of the oven. You want these just lightly browned. Cool the cookies completely. You do not want them even slightly warm when you pipe the marshmallow onto them.

### White Wine Marshmallow

First of all, if you're not into the whole white wine marshmallow thing no problem. [Here's](#) a very nice recipe for marshmallow made from either maple syrup or agave that will probably work just fine. Also, I bet you could make this with red wine (an inexpensive sweet wine, like Riunite Lambrusco). I will be trying that for sure!

Make a syrup from the wine. Mix together in a medium saucepan:

750 ML bottle of Riunite Bianco  
1/4 cup sugar

The wine will foam when you add the sugar. Be sure you have a big enough saucepan--the wine should only fill it to the halfway point.

Bring the wine to a boil and immediately lower to a simmer. Continue to simmer until reduced to 1/3 original volume. Remove from the heat and cool until just warm.

Mix together in a glass measuring cup or ceramic bowl:

¾ cup wine syrup  
¼ cup agave  
Sprinkle with  
3 one ounce packages unflavored gelatine

Microwave 30 seconds.

Pour the wine mixture into stand mixer with whisk attachment.

Start on low speed to mix and add:

¼ teaspoon salt

Increase the speed to high (you can tent the mixer to avoid spray). Mix 10-12 minutes until at least double in volume and holding a peak.

Fill a cake decorating bag equipped with a large tip (I actually just used the coupler) with the marshmallow. (If you don't have a decorating bag you can use a ziploc bag.) Pipe the marshmallow onto each cookie.

## **Chocolate Coating**

Melt ([using one of these methods](#)):

One 10 ounce bag Enjoy Life Chocolate Chips

Mix in:

3 tablespoons of melted shortening--measure before you melt

## **Assemble**

Gently pick up each marshmallowy cookie and dip--marshmallow down--into the chocolate up to the cookie. Using a fork to help pull the cookie out of the marshmallow and place on a parchment lined cookie sheet.

Allow to cool. I actually placed the cookies in the freezer for about 15 minutes to set the chocolate better. The chocolate never got quite as hard as a commercial Mallomar.

Makes about two dozen cookies.