Marshmallow-filled Chocolate Cookies!

INGREDIENTS (makes 20 cookies)

1 box of Oreo Thins in chocolate
20 marshmallows (regular size)
2 bags of Wilton's candy melts in dark chocolate
1/4 cup of Wilton's candy melts in white chocolate

DIRECTIONS:

Preheat oven to 350F degrees

Set half of the Oreo Thins cookies on a cookie sheet that will fit in your freezer, set aside.

Place a sheet of parchment paper on a second small cookie sheet.

Set 20 marshmallows out on paper and place in oven for 3 to 4 minutes. Until they become soft- but not toasted.

Remove from oven and allow marshmallows to cool to a point where you can pick them up.

Gently use a knife or a skewer to pierce the bottom of the marshmallow (allowing some of the melted part to come out), and set this on top of an Oreo on the 1st cookie sheet.

Gently pierce the top of the marshmallow and set a second Oreo on it, gently pushing the melted marshmallow out to the edges (it will go a little beyond the edges and this is ok!

Continue with this process until all cookies have a marshmallow sandwiched between them.

Freeze for about 30 minutes- until marshmallow is hard.

Melt Candy Melts in the microwave in 30 second increments, stirring in between until melted and smooth.

Taking only 2-3 cookies out of the freezer at a time, dip them into the melted chocolate, covering top and sides.

Quickly remove on a fork, and tap on edge of bowl to remove excess chocolate.

Gently slide off fork onto parchment paper to harden.

Melt white Candy Melts in the same manner as the chocolate ones. Place in a small zip-top bag, clip a corner, and drizzle over finished cookies.

Allow these to harden up before serving.

Enjoy!