

Church Window Cookies

Jacob · 29/09/2024



Prep Time

2 hrs

Difficult

Medium

Servings

2 hrs 25 mins

Description

Church window cookies are super easy and fun to make with melted chocolate colored mini marshmallows and sweetened flaked coconut for a classic Christmas nobake cookie that looks beautiful and tastes delicious

Ingredients

— - ½ cup butter - 2 cups semisweet chocolate chips - 1 (10 ounce) package rainbow colored miniature marshmallows - 2 cups sweetened flaked coconut - parchment paper

Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios Place butter in a 2 ½ quart glass or metal bowl. Place the bowl over a 3-quart saucepan of gently boiling water (upper bowl should not touch water). Cook over the simmering water until butter is melted. Dotdash Meredith Food Studios Add chocolate chips; stir until melted
2. then remove from heat. Let cool 10 minutes at room temperature
3. stirring occasionally. Dotdash Meredith Food Studios Add marshmallows to melted chocolate; gently stir to coat. Dotdash Meredith Food Studios Place two 15x18-inch pieces of parchment paper on work surface. Place half of the chocolate-marshmallow mixture onto the middle of each piece of parchment and shape into a 12-inch long log using a rubber spatula. Dotdash Meredith Food Studios Wrap logs tightly in the parchment and transfer to refrigerator; chill logs for 30 minutes. Dotdash Meredith Food Studios Place two new 15x18-inch pieces of parchment paper on work surface and sprinkle each with 1 cup flaked coconut. Carefully transfer chilled logs (they will still be soft) to the new pieces of parchment with coconut. Dotdash Meredith Food Studios Roll logs in coconut and gently press to fully cover outside and sides. Dotdash Meredith Food Studios Wrap coated logs tightly in the new parchment paper and chill until firm
4. at least 4 hours up to overnight. Dotdash Meredith Food Studios When well chilled
5. cut into 1/2-inch thick slices. Dotdash Meredith Food Studios