Marshmallow Melting Snowman Cookies

INGREDIENTS

2 1/2 cups all-purpose flour (see Cook’s Note)
1/2 teaspoon baking powder
1/2 teaspoon kosher salt
1 1/2 cups sugar
2 sticks (1 cup) unsalted butter, at room temperature
1 teaspoon pure vanilla extract
1 large egg
1 1/4 cups marshmallow creme
18 miniature peanut butter cups, such as Reese’s Miniature Cups, cut in half
72 brown mini candy-coated chocolates, such as mini M&M’s
36 orange mini candy-coated chocolates, such as mini M&M’s
180 small black nonpareils (about 2 tablespoons)
72 red and/or green round, flat confetti sprinkles (about 2 tablespoons)
18 mini pretzel sticks, broken in half

DIRECTIONS

1. Line 3 rimmed baking sheets with parchment; set aside.

2. Whisk together the flour, baking powder and salt in a small bowl. Beat the sugar and butter in a large bowl with an electric mixer on medium-high speed until light and fluffy, about 3 minutes. Add the vanilla and egg and beat to incorporate. Add the flour mixture in 2 batches and beat on medium-low speed after each addition until incorporated.

3. Scoop heaping tablespoonfuls of the batter with a cookie scoop onto the prepared baking sheets, spacing them 2 inches apart (12 cookies per sheet). Use your palm to gently flatten each dough ball to level the surface.

4. Transfer the marshmallow creme to a piping bag or resealable plastic bag and snip the tip. Pipe about 2 teaspoons of the creme on top each cookie, directly in the center. Refrigerate until chilled, about 30 minutes.

5. Meanwhile, position an oven rack in the center of the oven and preheat to 375 degrees F.

6. Bake the cookies, 1 baking sheet at a time, until the bottoms and edges are barely golden brown and the marshmallow creme has puffed and spread on top of each cookie, 12 to 14 minutes. Let cool for a few minutes on the baking sheets (the creme should deflate slightly), then transfer the cookies to a wire rack to cool completely.

7. Once the cookies are cool, decorate the face of each one as follows: affix 1 peanut butter cup half, cut-side down, to the head for the snowman’s hat; add 2 brown candy-coated chocolates for the eyes; arrange 5 black nonpareils for the mouth; add 1 orange candy-coated chocolate for the nose; add 1 pretzel piece for each side for the arms. Finally, attach 1 pretzel piece on each side for the arms.

8. The cookies can be stored in an airtight container for up to 3 days. Make sure to separate the cookies with wax paper to prevent them from sticking together.

Cook’s Note: When measuring flour, we spoon it into a dry measuring cup and level off the excess. (Scooping directly from the bag compacts the flour, resulting in dry baked goods.)