



STICKY SWEET POTATO FLUFF COOKIE

with Vava Vanilla



Servings: 10 Cookies ⌚ 40 minutes

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Inside Tips: Make sure to allow these yummy soft cookies to fully cool off before serving and enjoying!

WHAT YOU NEED

Ingredients

- 2 Cups Vava Vanilla Dilettoso Mix
- 1 Cup Sweet Potato Puree
- ½ Cup Melted Ghee or Neutral Oil of choice (such as Avocado oil)
- 10 Jumbo Marshmallows

HOW TO DO IT

1. **PREHEAT** the oven to 350°F. Line two baking sheets with parchment paper.
2. **ADD** melted butter or oil of choice and sweet potato puree, to a bowl and mix with an electric mixer until creamy.
3. **SIFT** in Vava Vanilla Dilettoso and mix on low speed until the mixture is evenly combined.
4. **SCOOP** the dough into ¼-cup mounds onto the prepared baking sheets. Stagger the cookies, leaving at least 2 inches between them.
5. **TRANSFER** to the oven and bake until the cookies are lightly golden around the edge and spring back lightly when touched in the center, 10 to 12 minutes.
6. **REMOVE** them from the oven, to add a marshmallow to the top of each cookie. Press the marshmallow gently into the cookie.
7. **RETURN** the cookies to the oven and bake until the marshmallows have melted over the surface and toasted slightly, 9 to 12 minutes more. You may need to flatten the marshmallows with your spatula.
8. **LET** them fully cool off and enjoy with your favorite cup of tea (or coffee)!

Buon Appetito!