



DOUBLETREE MEMPHIS MOON PIE

INGREDIENTS

30 DoubleTree Cookies
2 cups sugar
1 cup water
1 tbsp vanilla extract
15 sheets of leaf gelatin

Bowl of cold water
Melted chocolate for coating
(approximately 6 cups of dark
chocolate chips)

PREPARATION

- Combine sugar, vanilla and 1 cup of water over medium heat until sugar dissolves. Bring to a simmer.
- While heating the simple syrup, bloom the gelatin in the cold water until soft.
- Once the gelatin is soft, combine with the warm simple syrup and stir until the gelatin is completely dissolved.
- Pour the gelatin mixture into the bowl of a stand mixer with a whisk attachment.
- Mix on medium-high until the mixture becomes frothy and reaches stiff peaks. Ensure that the gelatin mix doesn't get too cold and set.
- Pour the fluff into a half sheet pan and spread out evenly.
- Let the gelatin set.
- Once the marshmallows are set you can cut to the desired shape and size.
- Sandwich the marshmallows in between 2 DoubleTree Cookies and coat with chocolate.

Yields 15 moon pies