

TRIPLE CHOCOLATE MARSHMALLOW PUFF

1. Skewer one marshmallow through the center of one of the 2 flat sides, and slide the marshmallow down the caramel apple stick, leaving 2" and the point of the stick exposed.
2. Dip in dark chocolate to completely coat marshmallow.
3. Tap to remove excess coating.
4. Immediately skewer another marshmallow in the same way and slide it down until it is pressed against the first marshmallow.
5. Set aside to harden.
6. Dip second marshmallow in milk chocolate being sure to seal right up with dark chocolate line from first marshmallow.
7. Skewer a third marshmallow in the same way, again pressing it snugly against the middle (milk chocolate) marshmallow.
8. Set aside to harden, being sure to set down on the same "flat spot" of the already hardened dark chocolate marshmallow.
9. The third marshmallow is then dipped in white chocolate – sealed right up with the milk chocolate middle marshmallow.
10. Add sprinkles, toppers, mini-gems or stripes as needed.
11. Lay completed triple marshmallow down to harden, being sure the "flat spots" are lined up and on the bottom.