



Yield: Serves 4

# **S'mores Dessert**

## **Ingredients:**

**4 Standard Size (1.55 oz) Hershey's® Milk Chocolate Bars\***

**4 Store-bought -OR- Homemade 'store-bought size' Graham Cracker Sheets (plain or cinnamon flavored)**

**32 store-bought Large Marshmallows -OR- Homemade Marshmallows (recipe included)**

### **-Garnish-**

**Hershey's® Milk Chocolate Syrup\***

## **Preparation:**

- 1) Preheat oven broiler on high - Set rack 6-8 inches below broiler
- 2) Place graham cracker(s) topped with chocolate bars on a foil lined baking sheet - Place under broiler until chocolate has slightly melted (2-3 minutes)
- 3) Remove from oven and, using the melted chocolate as a glue, top with marshmallows
- 4) Replace under broiler and allow to cook until marshmallows are browned to your liking - Keep your eyes on the marshmallows while under the broiler they can go from browned to dangerously burnt very quickly
- 5) Remove from oven and transfer to serving plate - Drizzle with chocolate syrup
- 6) Serve immediately

**\* Hershey's® Chocolate bars are what most think of when they think of S'mores and why they are listed here however, I personally prefer Ghirardelli® Chocolate. Ghirardelli® Chocolate bars are twice as big as Hershey's® Chocolate bars so you only need 2 for this recipe - Ghirardelli® also manufactures chocolate sauces which can be substituted as well.**



# Homemade Graham Crackers

Yield: 8 5X2.5 inch 'store-bought size' -OR- apx 20 3X3 inch 'Snack Crackers'

## Ingredients:

- 1 ⅓ Cups Graham Flour**
- 1 ½ Cups All-Purpose Flour**
- 1 Cup = 2 Sticks Un-Salted Butter - cut into ¼ inch cubes and chilled**
- 2/3 Cup Dark Brown Sugar - packed**
- 3 Tbs Honey**
- 3 Tbs Whole Milk**
- 1 tsp Baking Soda**
- ½ tsp Kosher Salt**

### **-OPTIONAL-**

- 3 Tbs Granulated Sugar**
- 1 Tbs Ground Cinnamon**

## Preparation:

- 1) Place both flours, baking soda, brown sugar, and salt into the work bowl of food processor and pulse several times to combine
- 2) Add butter and pulse until mixture resembles coarse cornmeal
- 3) Add honey and milk and process until the dough comes together and forms a ball (apx 1 minute)
- 4) Transfer the dough onto a piece of plastic wrap and press into a ½ inch thick disk - Wrap tightly in the plastic wrap and refrigerate for at least 1 hour (can refrigerate for up to 5 days if you wish to make well in advance of baking)
- 5) When ready to bake, preheat the oven to 350° F
- 6) On a lightly floured surface, roll out the dough until it is 1/8-inch thick
- 7) Using a rolling pizza cutter, cut the dough into 8 5X2.5 inch 'store-bought size' crackers or into 3X3 inch 'Snack Crackers' - Gather and re-roll dough as necessary until all dough is used
- 8) **-OPTIONAL-** To make Cinnamon Graham Crackers - Mix together the granulated sugar and ground cinnamon and sprinkle evenly over the crackers at this point
- 9) Transfer crackers to baking sheet(s) lined with parchment paper or silicone mat(s) spacing the crackers at least ¾-inch apart - Use a wooden skewer to evenly poke holes in the tops of the crackers apx every ½ inch (if you do not care about appearance you can use a fork to randomly poke the holes)
- 10) Bake on the middle rack of the oven for 10 minutes - Rotate the baking sheet and bake for another 10 to 15 minutes or until the edges just begin to darken
- 11) Remove from the oven and place the baking sheet with the crackers on a cooling rack and allow to cool completely
- 12) Once cool, crackers are ready to eat or incorporated in to any recipe that calls for them

**Crackers can be stored in an airtight container at room temperature (freezer bag works well for the larger 'Dessert Crackers') for up to 2 weeks**

Taz Doolittle



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Yield: Apx 100 1 inch cubed marshmallows

# Homemade Marshmallows

## Ingredients:

- 3 ½ Packets (2 Tbs + 2 ½ tsp) unflavored gelatin**
- 2 Cups Granulated Sugar**
- ½ Cup Light Corn Syrup**
- ¼ tsp Kosher Salt**
- 2 Large Egg Whites**
- 1 Tbs Vanilla Extract -OR- ½ Vanilla Bean scraped**
- 1 Cup Cold Water – divided**
- Confectioners (Powdered) Sugar – about 1 ½ cups**

## Preparation:

- 1) Lightly oil bottom and sides of a 13x9x2 metal baking pan and dust with confectioners sugar
- 2) Place ½ cup of the cold water in bowl of stand mixer or large mixing bowl and add gelatin – Set aside to bloom
- 3) Place a medium, heavy bottomed pan over low heat and add ½ cup cold water, granulated sugar, corn syrup, and salt – Mix well until sugar completely dissolves
- 4) Increase heat to medium/medium-high and bring to a boil (do not stir) until temp reaches 240° (use a candy or digital thermometer)
- 5) Remove sugar syrup from heat and add to gelatin – Mix well until gelatin is completely dissolved
- 6) Beat on high using stand mixer or hand mixer until mixture turns white, thick, and triples in volume
- 7) In a separate mixing bowl, beat egg whites (using clean beaters) until they hold stiff peaks
- 8) Add beaten egg whites along with vanilla to beaten sugar mixture and beat until just combined
- 9) Transfer mixture to oiled and dusted baking pan – Dust top with confectioners sugar
- 10) Place baking dish in refrigerator and allow to chill uncovered for a minimum 3 hours (overnight is fine)
- 11) Once mixture has chilled and set, run a thin knife around edges and turn out marshmallow ‘cake’ onto a large cutting board – Cut into 1 inch cubes and dust with confectioners sugar on all sides – Shake off excess confectioners sugar and EAT!

**Can store in an airtight container at room temp for up to 2 weeks**