



S'mores Brûlée

The goodness of s'mores in a warm, deconstructed, brûleed form. What more needs to be said?

Prep Time: 10 minutes

Cooking time: None

Serves: 2

Equipment:

- Food Processor
- 2 ramekins
- Kitchen torch

What you need:

Graham Cracker Crumble:

9 graham cracker squares (about half a sleeve)

2 tbs butter, melted

1 jumbo sized Cadbury milk chocolate bar

Mini marshmallows

To Prepare:

First make the crumble. Place the graham crackers in the food processor and pulse until completely and evenly ground. With the processor running, stream in the melted butter until fully combined.

Now time to assemble the brûlée. Spoon 2-3 scoops of graham crackers into each ramekin, pressing down with the spoon to create an even layer. You want to fill about 2/3 of it with graham cracker. Next, place at least 4 squares of chocolate on top of the graham cracker. Then, cover the top with mini marshmallows. Place the ramekins in the microwave one at a time to melt the chocolate and inflate the marshmallows, about 10 seconds each. Once warmed through, fire the top with your torch to desired doneness. Delicious.

Tips/Variations:

- If you don't have a torch, place the brûlée under your broiler for a minute or two
- If you don't have ramekins, double the recipe and make a big one in a cake pan or pie plate. Or, use your favorite cereal bowls. Whatever you got!