



CAMPFIRE S'MORES

Dough Ingredients

- ❖ 1 cup butter (softened)
- ❖ ½ cup brown sugar
- ❖ 1 cup white sugar
- ❖ 2 eggs (room temperature)
- ❖ 2 teaspoons vanilla extract
- ❖ 2 ½ cups white flour
- ❖ 1 ½ cup graham cracker crumbs
- ❖ 2 teaspoons baking powder
- ❖ 1 teaspoon salt

Filling Ingredients

- ❖ 3 chocolate bars (milk or dark)
- ❖ 1 ½ cups marshmallow fluff

Recipe Notes

- ❖ You can switch out dairy ingredients for non-dairy (margarine...dark chocolate...)
- ❖ You can switch out the chocolate bars for chocolate chips.

Step 1:

Preheat your oven to 350°F.

Grease a 9x9 baking dish and set it aside.

In a bowl, whisk together the flour, crushed graham crackers, baking powder and salt. Keep whisking until it's all combined and it looks like sand.

The more powdered the graham crackers are, the smoother your dough is going to come out. If you want it to be a bit chunky, leave some of the graham crackers in bigger chunks.



Step 2:

In a bowl or stand mixer, cream together the butter, white and brown sugar, eggs and vanilla extract.

Mix it until it's smooth and fluffy, about 2-3 minutes.

You want to make sure the eggs and butter are both room temperature so it whips into a fluffy mixture. If they are cold, the mixture will look like broken, curdled yellow milk because it didn't mix well together.



Step 3:

Slowly add the dry graham-cracker mixture to the wet butter-sugar mixture. Mix slowly so the dry ingredients don't go flying.

If you're doing this in a stand mixer, mix on low with a paddle attachment until a soft, sticky dough comes together.

If you're doing this in a by hand, mix together with a big spoon. You might need to put on gloves and finish mixing with your hands toward the end until a soft, sticky dough comes together.



Step 4:

Split the dough in half, leaving one half in the bowl and putting the other half in the greased baking dish.

Press the dough into an even, flat layer into the dish. Make sure to push it up against the sides so it's a little bit up the walls of the dish.

Doing this will help create a pocket for the marshmallow fluff and chocolate to stay inside of instead of oozing out the sides everywhere.



Step 5:

Melt the fluff in a nonstick pan, heating it over a low flame, stirring constantly. It will become liquid in 1-2 minutes.

You can microwave the fluff, but you'll need to do it on 10 second intervals, until the fluff is silky and liquid and hot to the touch. Mix between each 10 second interval so the fluff doesn't explode.

Pour the warmed liquid fluff over the dough and use a greased spatula to spread it out into an even layer.



Step 6:

If using chocolate bars, position the chocolate bars over the fluff, trying to cover all of it.

If using chocolate chips, pour the chocolate chips over the fluff, trying to cover all of it.

Since the fluff is slightly hot, the chocolate will begin to melt a little, but that's good! Smoosh the softened chocolate around the fluff a little so it melts better in the oven.



Step 7:

Take the remaining half of the dough break it into pieces, one at a time. Flatten each piece with your hand and then put it in sections all over the chocolate.

Cover the chocolate-fluff layer with whatever of the dough is left. Be careful because the fluff might still be warm!

Make sure that the dough is touching as much as possible, creating a seal so the chocolate and fluff don't ooze out of the top when it cooks. It's okay if there are some cracks!



Step 8:

Bake the s'mores pie for 20-30 minutes, until the crust is lightly golden brown.

Don't overcook or it will harden when it cools.

Cool slightly until it can be handled. Serve it warm with vanilla ice cream. It's easiest to scoop it out since it will be soft and gooey.



Let's see your masterpiece! 😊

