

S'mores Pie

Makes one 8" pie



Ingredients

For the Crust

- 6 tablespoons salted butter, melted
- 10 graham cracker sheets, finely crushed

For the Chocolate Ganache Filling

- 6 ounces milk or semi-sweet chocolate, finely chopped
- 6 ounces dark chocolate, finely chopped
- 2 tablespoons unsalted butter, cut into small pieces
- ¾ cup heavy cream

For the Marshmallow Topping

- 2 egg whites
- 1 cup light corn syrup
- Pinch of salt
- ½ teaspoon pure vanilla extract
- ¼ teaspoon cream of tartar
- 2 tablespoons sugar

Steps

1. Preheat oven to 350°F.
2. Start with the crust. Crush crackers in a large plastic bag with a rolling pin, or place them in the food processor and pulse until you have fine crumbs. Put crumbs in a medium-size bowl and add the melted butter and mix well.
3. Pour out mixture onto a pie plate and press it in well along the bottom and up the sides of the pan. Using a small dry measure cup helps.
4. Bake crust for 5 - 10 minutes or until you can see it turn golden brown around the edges. Remove from oven and let cool.
5. In a medium-size bowl add both types of chopped chocolate and the butter pieces. Using a large measuring cup heat cream in microwave until it starts to bubble around the sides. You want the cream very hot but be careful not to burn it. Slowly add the hot cream to the chopped chocolate and stir well insuring that all the chocolate is melted. Pour the chocolate mixture into the pie pan graham cracker crust. Cover with plastic wrap (careful not to let plastic touch the chocolate ganache) and refrigerate for 1 hour until set.
5. In a stand mixer beat egg whites, corn syrup, salt, vanilla extract and cream of tartar until very stiff peaks form and mixture is glossy. Continue beating while slowly adding the sugar. Remove mixture to a large piping bag or large zipper-top freezer bag. Cut a slit at the button of the bag and pipe out large mounds or swirls on top of the chocolate ganache pie.
6. Set oven to broil. Right before serving place pie in the top rack of the oven under the broiler. Watch it. This burns quick. It only need a few seconds to toast the marshmallow topping. Alternatively, you can use a kitchen torch to toast the topping. Serve immediately - refrigerate the leftovers.