

Toasted S'mores Tart

Poetry & Pies

prep time: 30-35 minutes

chill time: 1 hour, 30 minutes

total time: 2 hours, 5 minutes

servings: 8-12



Ingredients

for the [graham cracker crust](#)

- 12 full graham crackers
- 4 tablespoons (50g) granulated sugar
- 6 tablespoons (84g) unsalted butter

for the marshmallow ganache filling

- 18 ounces (510g or 3 cups) semi-sweet baking chocolate, chopped (or chips)
- 1 cup (240g) heavy whipping cream
- 2 tablespoons (28g) [marshmallow fluff](#)
 - can sub 2 tablespoons (28g) butter and 1 tablespoon (13g) vanilla extract

for the marshmallow topping

- one batch [marshmallow fluff](#) (or two 7 ounce jars store bought)

Instructions

make the graham cracker crust

1. In a [small food processor](#) or blender, grind the graham crackers and sugar until finely ground (about the texture of almond flour).
2. In a small saucepan, melt the butter over low heat. Either combine with the graham crumbs and pulse until mixed or combine everything in a bowl and stir until well mixed.
3. Gently distribute crust mixture around your [tart pan](#), spreading an even layer across the bottom and a little up the sides. Using a flat-bottomed cup or measuring cup, firmly press the crust in, going in concentric circles to slowly apply pressure across

the tart. If you press too firmly at the beginning, it'll just make a hole in the crust, so go in circles until it starts to stick in place.

4. Freeze for 10 minutes, or chill in the refrigerator for 20-30 minutes, until firm.

make the [marshmallow fluff](#)

5. Make the marshmallow fluff next so you can use a small amount in the ganache filling (unless you plan to use butter).

make the marshmallow ganache filling

6. Once the crust is firmly set, make the filling. You need a small-ish, heatproof bowl and a small-ish saucepan that the bowl can sit on top of and be about halfway submerged in. Fill the bowl with the chocolate, heavy cream, and 2 tablespoons marshmallow fluff. Fill the saucepan with one to two inches of water and bring that to a boil. Once it is boiling, turn the burner to medium-low and set the bowl of chocolate over it.
7. Stir the chocolate mixture frequently, adjusting the temperature as needed to keep the water at a steady simmer. Once the chocolate is mostly melted, remove the bowl from the saucepan and stir until the chocolate is fully melted. If it doesn't fully melt, you can always return the bowl to the saucepan as needed.
8. Pour the chocolate into the hardened crust. Chill for about 1 hour, until the filling is set and matte in appearance. Alternatively, you can freeze the pie to set the filling faster, but it will need to go into the fridge as soon as it's set to make it slice-able.
9. Top chilled tart with desired amount of marshmallow fluff. Avoid piling it too high, as it can soften in the fridge and ooze over the sides.
10. Use a kitchen torch to toast the top of the marshmallow fluff. Alternatively, you can place it under your oven's broiler, but watch carefully to avoid burning.

Enjoy! Keep tart refrigerated until serving. Tart will last 3-5 days in the fridge. Cover leftovers well to preserve taste (ideally using an airtight container—plastic wrap will stick to the marshmallow fluff).