

S'MORES CUPS WITH GRAHAM SHORTBREAD

Ingredients

Graham Shortbread

5 tbsp	brown sugar
1½ cups	unbleached all-purpose flour
½ cup + 2 tbsp	finely ground graham cracker crumbs
½ tsp	salt
5½ tbsp	cold unsalted butter, cut into cubes

Marshmallow

1 packet	powdered gelatin
⅓ cup + ¼ cup	water, divided
1 cup	sugar

Chocolate Coating

4 oz	Princeton Milk Chocolate
0.5 oz	coconut oil (optional)

Directions

Graham Shortbread

1. Preheat oven to 325°F. Grease 2, 24 count mini muffin pans*.
2. Place the sugar, flour, graham crumbs, and salt in food processor. Pulse to combine. Add butter pieces, pulse to fine crumbs.
3. Put 1 tablespoon of crust mix into each cavity of mini muffin tin and press in, forming a small cup.
4. Bake until edges begin to brown, about 12 minutes.
5. Once cooled, invert pan and tap to remove cups. If desired, save the crumbs and use them as a garnish for the tops.



*Additional directions
continued on back.*

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Directions

Marshmallows

1. In the bowl of an electric mixer, sprinkle the gelatin over the 1/3 cup water. Let sit to bloom.
2. In a small saucepan, place the ¼ cup water. Carefully pour sugar into pot, keeping it away from the sides of the pan.
3. Cook over medium heat until sugar is dissolved. Only stir if necessary to incorporate sugar into water. Use a pastry brush dipped in water to clean any sugar crystals from the side of the bowl.
4. Once sugar is dissolved, turn heat to medium-high. Do not stir at this point, and only use pastry brush if absolutely necessary. Put candy thermometer into pot.
5. Boil sugar until it reaches 238°F (soft ball stage).
6. Remove from heat. With the mixer running on low, carefully stream sugar mixture into the gelatin mixture. Go slowly at first to avoid formation of gelatin lumps.
7. Once sugar is fully incorporated, turn mixer up to medium high. Beat until fluffy, stiff, and cool. Transfer mixture to a large piping bag.

***Alternate Format** - Bake the shortbread in a 9x9 square pan lined with parchment paper and well-greased. Spread the marshmallow on top of the cooled shortbread, and once set, spread the chocolate topping.

Assembly

1. Pipe marshmallow on to baked, cooled shortbread.
2. While the marshmallow is setting, temper milk chocolate or melt with coconut oil.
3. Once marshmallow is set, dip the tops in to the chocolate coating.
4. Sprinkle with crust or additional graham cracker crumbs if desired. Let set before serving. If using coconut oil, store in refrigerator for a firm coating.

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