

S'more Madness

Recipe By Rivky Kleiman



Cooking and Prep:  2
h 40 m

Serves:  32

Contains:    

Preference: Dairy

Difficulty: Medium

Occasion: Sukkot

Source: Family Table by
Mishpacha Magazine

A totally scrumptious and addictive treat. Be forewarned that you won't be able to stop at one.

Ingredients (11)

Pastry Dough

- 1 cup (2 sticks) butter or margarine
- 2 and 1/2 cups flour
- 8 ounces (235 ml) pareve whipping cream

S'mores Filling

- 1 package graham crackers

- 2 tablespoons butter or margarine
- 1 cup chocolate spread
- 1 cup Gefen Marshmallow Creme or marshmallow fluff
- 1 cup mini chocolate chips or Glicks Chocolate Chips
- 3/4 cup mini marshmallows such as Elyon Vanilla Mini Marshmallows

Topping

- confectioners' sugar, for sprinkling
 - melted chocolate
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Start Cooking

For the Dough

1. Cream butter or margarine in a large mixing bowl (using the cookie paddle if you have one). Add in the flour and pareve whipping cream. Mix until you have a smooth dough.
2. Transfer the dough to a piece of plastic wrap, shape into a ball, and wrap well. Refrigerate for 2 hours or overnight.
3. Divide the dough into quarters.

Assemble

1. Crush graham crackers in a Ziploc bag. Place butter or margarine in the bag and microwave for 30 seconds. Combine the crumbs with the butter.
2. Preheat oven to 400°F (200°C).
3. On a well-floured surface, roll out 1 piece of dough into a large circle. Smear 1/4 cup chocolate spread over the dough. Next, smear the marshmallow fluff over the chocolate spread (you can warm it in the microwave for a few seconds to help it spread easily).
4. Sprinkle 1/4 of the graham cracker crumbs mixture on the dough, followed by 1/4 of the mini chocolate chips and a little less than a 1/4 cup of mini marshmallows.
5. Using a sharp knife or pizza cutter, slice the pastry as you would a pizza pie. Carefully roll from the outer end in toward the center as tightly as possible. Place each crescent seam-side

down on a Gefen Easy Baking Parchment-lined baking sheet. Repeat with the next 3 pieces of dough.

6. Bake for 18 minutes. Remove from oven and allow to cool. When cooled, sprinkle with confectioners' sugar and drizzle with melted chocolate.