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# S'Mores Meets Gourmet Finger Foods in This Annie Falk Recipe

By Mila Pantovich Aug. 6th, 2015

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Melted chocolate and gooey marshmallows may always *taste* good, but there's a reason people usually prepare and eat s'mores outside: they're sticky. But not this Gourmet S'Mores recipe from Annie Falk's *Hamptons Entertaining: Creating Occasions to Remember* party-planning book.

We've totally fallen for this simplified interpretation of the campsite dessert that gives all of the taste without any of the mess. Including the main staple ingredients, this recipe also brings in sea salt and confectioners' sugar to create teeny bite-sized treats presented in little graham cracker cups.

## **Annie's Gourmet S'Mores**

**Yields:** 24 pieces

### **Ingredients:**

- 4 bars (1.55 ounces/43 grams each) organic milk chocolate
- 16 organic honey graham crackers
- ½ cup (50 grams) organic confectioners' sugar
- ¾ cup (1 ½ sticks/170 grams) organic butter, melted
- Black Hawaiian sea salt
- 72 mini marshmallows and 6 large marshmallows, cut in half

### **Directions:**

Preheat the oven to 350 degrees. Grease a 24-cup mini muffin pan.

Unwrap and break two chocolate bars into 24 pieces and set them aside.

In a food processor, crush the graham crackers into fine crumbs. Transfer them to a small mixing bowl and combine them with the confectioners' sugar and melted butter. Immediately place one tablespoon of the crumb mixture in each muffin well; press the crumbs up the sides to form cups. Bake until the edges begin to bubble slightly; about four minutes.

Remove the pan from the oven, drop one piece of chocolate into each cup, and sprinkle lightly with sea salt. Place six mini marshmallows in

12 cups, over the salted chocolate, and place a large marshmallow half (cut side down) in each of the remaining 12 cups. Return the pan to the oven until the marshmallows are slightly softened, but not melted; 3-4 minutes. Let them cool completely.

Melt the remaining two bars of chocolate in a double boiler or in a non-reactive bowl set over a hot water bath. Transfer it to a pastry bag and pipe the warm chocolate over the tops of the marshmallows.

Serve at room temperature.

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## Mila Pantovich

An avid traveler, Mila Pantovich splits her time between San Diego, CA and Banff, AB Canada. She has been working with JustLuxe as a writer and editor since 2012 and has been featured in several publications, including Huffington Post. Additionally, she works in marketing for a prestigious securities law firm. Follow her travels on Instagram: [@MilaPantovich](#) ...[\(Read More\)](#)


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