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Entertainment

## Recipe of the week: S'mores treats a la Hamptons

By Liz Balmaseda

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Who says s'mores must be messy? Sure, the favorite campfire treat, with its oozy chocolate and melted marshmallow, is not easy to contain. (And sometimes that's what we love about it.) But it's not impossible.

Consider Annie Falk's Gourmet S'mores. The Palm Beach philanthropist and author fashions more of a s'mores tartlet than a gooey little sandwich. The recipe, contained in her 2015 book, "Hamptons Entertaining" (Stewart, Tabori & Chang), is a perfect one to make when National S'mores Day falls on a weekday, as it does Thursday.

Enjoy!

### RECIPE

Reprinted with permission from "Hamptons Entertaining," by Annie Falk, with Aime Dunstan and Daphne Nikolopoulos (Stewart, Tabori & Chang, May 2015).

### ANNIE'S GOURMET S'MORES

This recipe promises "no overflowing chocolate or dripping marshmallow; just the delicious flavors of everyone's favorite childhood dessert. Using large and small marshmallows adds to the presentation," write the authors.

**Makes 24 pieces**

### Ingredients:

- 4 bars (1.55 ounces/43 g each) organic milk chocolate
- 16 organic honey graham crackers
- ½ cup organic confectioners' sugar

- ¾ cup (1½ sticks/170 g) organic butter, melted
- Black Hawaiian sea salt
- 72 mini marshmallows and 6 large marshmallows, cut in half

### **Make the s'mores:**

1. Preheat the oven to 350°F. Grease a 24-cup mini muffin pan.
2. Unwrap and break 2 chocolate bars into 24 pieces and set them aside.
3. 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 1 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 4 minutes.
4. Remove the pan from the oven, drop 1 piece of chocolate into each cup, and sprinkle lightly with sea salt. Place 6 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 to 4 minutes. Let them cool completely.
5. Melt the remaining 2 bars of chocolate in a double boiler or in a nonreactive 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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