



indoor s'mores pudding dessert

The only reason I endured campfires and rambling stories was to eat S'mores, and now, thanks to Lisa, I can enjoy them in my house. My mouth sinks into layers of graham crackers, creamy vanilla pudding and marshmallow-infused chocolate sauce. This is the Sugar Mountain I wanted all along.

SERVES: 10



julie albert & lisa gnat

ingredients

Creamy Filling

- 2 (3.4oz/102g) packages instant vanilla pudding powder
- 1 (8oz/250g) package cream cheese, softened
- 3 cups milk
- 4 cups frozen dessert topping, defrosted

- 1 (14.4oz/400g) package graham crackers

Chocolate Topping

- 1 cup chopped milk chocolate
- 1/2 cup milk
- 1/2 cup miniature marshmallows
- 1/4 cup butter
- 1/4 cup honey
- 2 cups icing sugar

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directions

1. Coat a 13x9-inch baking dish with non-stick cooking spray.
2. For the filling, in an electric mixer using the whisk attachment, combine vanilla pudding powder and cream cheese on the lowest speed for 1 minute. Add milk and continue on low speed until pudding mixture becomes firmer, 3-5 minutes. Gently fold in dessert topping to combine. Set aside.
3. For the chocolate topping, in a medium saucepan, combine chocolate, milk, marshmallows, butter and honey over low heat. Stir until melted. Remove from heat and whisk in icing sugar. Set aside.
4. In prepared baking dish, arrange one layer of graham crackers on the bottom. Spoon half of the pudding mixture evenly over crackers. Repeat with another layer of crackers followed by the remaining pudding mixture. Finish the top layer with graham crackers and pour the chocolate mixture over the top, covering the crackers. Refrigerate uncovered at least 2 hours before serving.

"What a marshmallow."

— JACOB BLACK, 'NEW MOON'

