

SUMMER FUN

# S'MORES PIZZA

## Crust Ingredients

1.5 cups graham cracker crumbs  
(about 12)  
1/4 cup butter  
1/4 cup brown sugar  
1 egg  
1 tsp vanilla  
1/2 cup flour  
1/4 tsp salt  
1/2 tsp baking soda

## Topping Ingredients

7 oz marshmallow creme  
8 full size Hershey's  
chocolate bars or 12 oz. milk  
chocolate chips  
2 cups mini marshmallows  
additional graham cracker  
crumbs if desired



## Instructions

Preheat oven to 350 degrees. For crust, melt butter and whisk in sugar. Whisk in egg and vanilla. Combine dry ingredients, then mix them in as well. Mixture will be slightly crumbly. Press evenly into a greased 12 in pizza pan. Break up 6 Hershey bars and place evenly over crust. Scoop out marshmallow creme using 2 spoons and dollop evenly over chocolate. Bake for 18 minutes. Marshmallow creme will puff and get golden brown. Remove from oven and press mini marshmallows on top of marshmallow creme. Turn on broiler and place pizza on top rack for 30-60 seconds to toast mini marshmallows. Melt remaining chocolate and rizzle across pizza before serving