



# Indoor S'Mores

cooking spray  
1 cup graham cracker crumbs  
¼ cup coconut oil, melted, divided  
1 cup chocolate chips  
12 large marshmallows

Grease 12 muffin cups with cooking spray.

Stir graham cracker crumbs and 2 tablespoons coconut oil together in a bowl. Press cracker mixture into the bottoms of the prepared muffin cups.

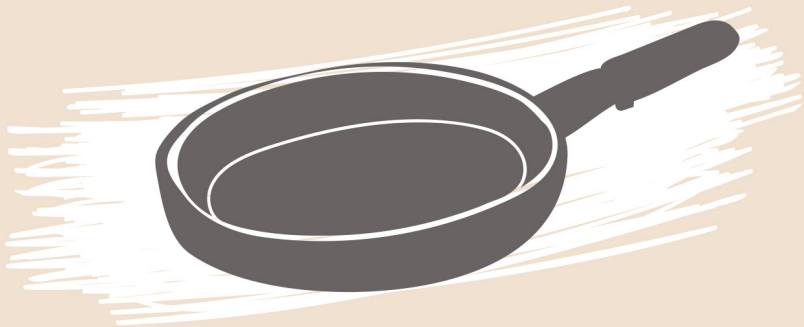
Combine chocolate chips and remaining coconut oil in a microwave-safe glass or ceramic bowl; melt in the microwave in 30-second intervals, stirring after each melting, for 1 to 1 1/2 minutes (depending on your microwave). Divide melted chocolate mixture evenly among muffin cups.

Press 1 marshmallow horizontally into chocolate in each muffin cup; refrigerate until chocolate is firm, 1 to 2 hours.

Set the oven rack about 6 inches from the heat source and preheat the oven's broiler.

Bake s'mores in the preheated oven until marshmallows are browned and puffed, 1 to 1 1/2 minutes. Return muffin tin to the refrigerator to set chocolate and marshmallow, 30 to 60 seconds. Loosen and remove s'mores from the muffin cups with a butter knife.

*This recipe originated from [allrecipes.com](http://allrecipes.com).*



# S'More Fudge

- 8 graham crackers, crushed
- 1 pound semisweet chocolate chips
- 1 (14 ounce) can sweetened condensed milk
- ¼ cup unsalted butter
- 2 tablespoons vanilla extract
- 1 (10.5 ounce) package miniature marshmallows

Line an 11x7-inch baking dish with parchment paper. Sprinkle half of the graham cracker crumbs on the bottom of the dish.

Melt chocolate chips, sweetened condensed milk, butter, and vanilla extract in top of a double boiler over simmering water, stirring frequently and scraping down the sides with a rubber spatula to avoid scorching.

Pour half of the melted chocolate mixture into the prepared baking dish; sprinkle about half of the miniature marshmallows over the top, covering the chocolate mixture. Repeat with the remaining chocolate mixture and graham crackers, respectively. Refrigerate until solid, 3 hours to overnight.

*This recipe originated from [allrecipes.com](http://allrecipes.com).*

# S'More Cupcakes



## **Graham Cracker Crust:**

1 ½ cups graham cracker crumbs  
4 tablespoons (½ stick) butter, melted  
¼ cup sugar

## **Cupcakes:**

2 cups all-purpose flour  
2 cups sugar  
1 cup unsweetened  
cocoa powder  
2 teaspoons baking soda  
1 teaspoon baking powder  
1 teaspoon kosher salt  
1 cup buttermilk, at room  
temperature  
1 cup warm water  
½ cup vegetable oil  
2 large eggs  
1 teaspoon vanilla extract

## **Marshmallow Frosting:**

8 large egg whites, at room temperature  
2 cups sugar  
¼ teaspoon cream of tartar  
2 teaspoons vanilla extract

## **For Decorating:**

3 graham cracker sheets, broken into 24 pieces  
One 4-ounce bar semisweet chocolate, broken into 24 shards

# S'More Cupcakes



## Directions

For the graham cracker crust: Preheat the oven to 350 degrees F. Line two standard 12-cup muffin tins with paper liners.

In a small bowl, stir together the graham cracker crumbs, butter and sugar until well combined. Press a heaping tablespoon of the crust mixture into the bottom of each muffin cup and bake until golden and just set, 5 to 7 minutes. Set aside to cool.

For the cupcakes: In a large bowl, whisk together the flour, sugar, cocoa powder, baking soda, baking powder and salt. Add the buttermilk, water, and oil and whisk to combine. Add the eggs and vanilla extract and whisk until smooth. Divide the batter among the muffin cups, filling them about two-thirds full. Bake until a toothpick inserted into the center comes out with a few crumbs attached, 12 to 15 minutes.

Let cool in the tins on a wire rack for about 5 minutes, then remove the cupcakes from the tins and allow to cool completely.

For the marshmallow frosting: Combine the egg whites, sugar, and cream of tartar in a heat proof mixing bowl set over a pan of simmering water. Whisk constantly until the sugar has dissolved and the egg whites are warm and smooth to the touch, 3 to 5 minutes. Transfer to the bowl of a stand mixer fitted with the whisk attachment and beat on low speed, gradually increasing to medium and then finally up to high. Beat until stiff, glossy peaks form, 7 to 10 minutes. Turn the mixer to low and whisk in the vanilla.

Spread the frosting on the cupcakes. With a handheld pastry torch, lightly brown the frosting. Decorate each cupcake with a graham cracker piece and a shard of chocolate.

*This recipe originated from Ree Drummond and appeared on [foodnetwork.com](http://foodnetwork.com)*