



Campfire S'mores

READY IN



40 min.

SERVINGS



12

CALORIES



486 kcal

DESSERT

Ingredients

- 1 teaspoon ancho chile powder
- 2 sleeves honey graham crackers
- 2 cups heavy cream
- 3 tablespoons espresso grounds instant
- 1 bag marshmallows mini
- 7 cups popped popcorn
- 2 teaspoons sea salt smoked
- 1 bag semi chocolate chips
- 1 stick butter unsalted plus more for greasing the pan

- 1 tablespoon vanilla paste

Equipment

- bowl
- frying pan
- baking sheet
- whisk
- pot
- double boiler
- broiler

Directions

- Butter a 9- by 11-inch pan.
- Place the chocolate in a large bowl over a double boiler at a low simmer. Stir the chocolate until melted, and then turn off the heat. In a separate pot, bring the cream just to a simmer. Stir in the espresso and chile powder, and then remove from the heat.
- Add the cream mixture to the chocolate and whisk into a smooth, shiny consistency. Refrigerate.
- Melt the butter in a large pot over low heat. Stir in the marshmallows and cook until fully melted.
- Add the vanilla paste and popped popcorn, coating thoroughly.
- Press half of the popcorn mix into the prepared pan.
- Sprinkle with half of the salt and the chocolate mixture.
- Spread the remaining popcorn mix on top, sprinkling with the rest of the salt. Refrigerate until set.
- Once cool enough to easily handle, cut first into rectangles and then into triangles.
- Let sit at room temperature until slightly tacky.
- Crush 2 sheets of the graham crackers in a shallow dish.
- Place the triangles into the crumbs and press the crumbs into the bottom and sides.

Place the triangles on a baking sheet and top with a few remaining marshmallows. Put under the broiler until light brown. Top with larger piece of graham for garnish.

Nutrition Facts

PROTEIN 3.67% **FAT 60.91%** **CARBS 35.42%**

Properties

Glycemic Index:16.74, Glycemic Load:15.54, Inflammation Score:-6, Nutrition Score:7.8408695316833%

Nutrients (% of daily need)

Calories: 486.04kcal (24.3%), Fat: 33.41g (51.41%), Saturated Fat: 20.3g (126.85%), Carbohydrates: 43.71g (14.57%), Net Carbohydrates: 40.35g (14.67%), Sugar: 26.5g (29.45%), Cholesterol: 66.77mg (22.26%), Sodium: 440.11mg (19.14%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 63.62mg (21.21%), Protein: 4.53g (9.07%), Manganese: 0.47mg (23.74%), Copper: 0.4mg (20.18%), Vitamin A: 894.58IU (17.89%), Magnesium: 68.27mg (17.07%), Fiber: 3.36g (13.43%), Phosphorus: 132.79mg (13.28%), Iron: 2.27mg (12.64%), Potassium: 274.59mg (7.85%), Zinc: 1.12mg (7.46%), Vitamin B2: 0.11mg (6.19%), Selenium: 4.26µg (6.08%), Vitamin E: 0.83mg (5.55%), Vitamin D: 0.78µg (5.17%), Calcium: 51.56mg (5.16%), Vitamin B3: 0.89mg (4.47%), Vitamin K: 4.25µg (4.04%), Vitamin B5: 0.23mg (2.33%), Vitamin B12: 0.13µg (2.17%), Vitamin B6: 0.04mg (2.04%), Vitamin B1: 0.03mg (2.01%), Folate: 5.21µg (1.3%)