



## S'more Pizza

READY IN



25 min.

SERVINGS



2

CALORIES



2293 kcal

LUNCH

MAIN COURSE

MAIN DISH

DINNER

## Ingredients

- 0.3 teaspoon cayenne pepper
- 0.5 teaspoon chili powder
- 8 ounce chocolate bars dark
- 1 sleeve graham crackers crushed
- 3 cups marshmallows mini
- 2 pound pizza-dough balls store-bought
- 0.3 teaspoon sea salt fine
- 0.3 cup slivered almonds
- 3 tablespoons butter unsalted

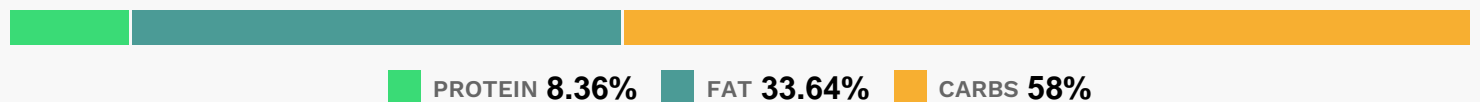
## Equipment

- frying pan
- oven
- pizza pan
- pizza stone

## Directions

- Preheat the oven to 400 degrees F.
- Form the pizza dough into two 12-to-14-inch rounds, 1/4 inch thick.
- Bake, preferably on a pizza stone or pizza pan, for 4 to 6 minutes, or until just beginning to brown. Leave the oven at 400 degrees F.
- While the pizza crust is baking, toast the almonds in a medium dry skillet over medium-high heat.
- Transfer the almonds to a plate to cool.
- Melt the butter in the skillet.
- Add the graham cracker crumbs, chili powder, cayenne and salt. Cook for 2 to 3 minutes, until the crumbs are well coated.
- Remove from the heat and set aside.
- For each pizza, top the crust with half of the marshmallows and scatter half of the chocolate over the marshmallows. Return to the oven for 3 to 5 minutes, until the marshmallows are puffed and lightly browned.
- Sprinkle the pizza with half of the graham cracker mixture and top with half of the almonds.
- Let rest 3 to 4 minutes, slice and serve. Repeat to make the second pizza.
- Photograph by Yunhee Kim

## Nutrition Facts



## Properties

Glycemic Index:99.75, Glycemic Load:49.89, Inflammation Score:-8, Nutrition Score:30.498260891308%

## Flavonoids

Cyanidin: 0.33mg, Cyanidin: 0.33mg, Cyanidin: 0.33mg, Cyanidin: 0.33mg Catechin: 0.17mg, Catechin: 0.17mg, Catechin: 0.17mg, Catechin: 0.17mg Epigallocatechin: 0.35mg, Epigallocatechin: 0.35mg, Epigallocatechin: 0.35mg, Epigallocatechin: 0.35mg Epicatechin: 0.08mg, Epicatechin: 0.08mg, Epicatechin: 0.08mg, Epicatechin: 0.08mg Eriodictyol: 0.03mg, Eriodictyol: 0.03mg, Eriodictyol: 0.03mg, Eriodictyol: 0.03mg Naringenin: 0.06mg, Naringenin: 0.06mg, Naringenin: 0.06mg, Naringenin: 0.06mg Isorhamnetin: 0.36mg, Isorhamnetin: 0.36mg, Isorhamnetin: 0.36mg, Isorhamnetin: 0.36mg Kaempferol: 0.05mg, Kaempferol: 0.05mg, Kaempferol: 0.05mg, Kaempferol: 0.05mg Quercetin: 0.05mg, Quercetin: 0.05mg, Quercetin: 0.05mg, Quercetin: 0.05mg

## Nutrients (% of daily need)

Calories: 2293.08kcal (114.65%), Fat: 87.14g (134.06%), Saturated Fat: 42.73g (267.09%), Carbohydrates: 338.04g (112.68%), Net Carbohydrates: 316.63g (115.14%), Sugar: 100.8g (112%), Cholesterol: 48.55mg (16.18%), Sodium: 3709.69mg (161.29%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 90.72mg (30.24%), Protein: 48.74g (97.47%), Iron: 26.82mg (148.98%), Manganese: 2.54mg (126.93%), Copper: 2.23mg (111.3%), Fiber: 21.41g (85.63%), Magnesium: 302.18mg (75.55%), Phosphorus: 441.61mg (44.16%), Vitamin E: 4.88mg (32.52%), Zinc: 4.39mg (29.25%), Potassium: 945.78mg (27.02%), Vitamin A: 821.43IU (16.43%), Vitamin B2: 0.27mg (16.12%), Selenium: 9.87µg (14.11%), Calcium: 134.12mg (13.41%), Vitamin B3: 2.1mg (10.48%), Vitamin K: 10.48µg (9.98%), Vitamin B12: 0.35µg (5.89%), Vitamin B1: 0.09mg (5.74%), Vitamin B5: 0.57mg (5.69%), Vitamin B6: 0.09mg (4.4%), Folate: 10.94µg (2.74%), Vitamin D: 0.31µg (2.1%)