

# ALL OF IT S'MORES PI

Recipe Author: Bon Appetit, slightly adapted by me!

Recipe Type: Dessert

Serves: 8

## INGREDIENTS

### **Graham Cracker Crust**

- 9 whole graham crackers, ground finely in a food processor
- 1/3 – 1/2 cup rolled oats
- 2 tablespoons heavy cream
- 2 tablespoons almond butter
- 1 ounce semisweet or bittersweet chocolate, melted
- 1 tablespoon unsalted butter, melted

### **Coffee Ganache**

- 12 ounces semisweet/bittersweet chocolate (do not exceed 61% cacao), finely chopped
- 2 tablespoons (1/4 stick) unsalted butter, cut into 1/2" cubes
- 1 cup heavy cream
- 2 tablespoons finely ground coffee beans

### **Meringue**

- 2 large egg whites
- 1/3 cup sugar



## INSTRUCTIONS

1. **Graham Cracker Crust:** Put graham crackers and rolled oats in food processor and pulse until finely ground. Next add the almond butter along with the melted butter and chocolate. Pulse again until mixture is incorporated. Pour mixture into pie pan and press along the bottom and sides. Chill for at least 30 minutes.
2. **Coffee Ganache:** Place chocolate and butter in a large bowl. In a small saucepan, bring cream, coffee, and two tablespoons of water to a boil. Remove from heat, cover, and let mixture steep for 3 – 5 minutes. Strain coffee cream mixture through a fine-mesh sieve into the bowl with the chocolate and butter. Throw the leftover coffee grounds away (OR SAVE THEM FOR YOUR COMPOST!!). Stir mixture until the chocolate is melted and ganache is smooth. Pour into chilled crust, smooth if needed. Chill pie for at least one hour.
3. **Meringue:** Beat egg whites in a medium sized bowl with an electric mixer. When the egg whites are light and frothy, add sugar in four separate additions. Beat for one minute after each addition. Continue beating egg whites until they are a solid white and leave little peaks when you take the beaters out of the mixture. Spoon mixture over the ganache, and swirl with a spatula. To achieve toasted marshmallow effect, use a kitchen torch until the meringue is golden brown in spots. Keep chilled!