

Briess S'mores Cookie

Made with reduced added sugars Briess Honey Graham Crackers

Ingredients

	Volume	Grams	Percent
Cooking Spray			
Briess Honey Graham Crackers* (crushed)	1 cup	90	27.5
Coconut Oil (melted and divided)	1/4 cup	52	15.9
Chocolate Chips	1 cup	140	42.8
Briess Tapioca Marshmallows	12	45	13.8

Method

1. Grease mini muffin tins with cooking spray.
2. Place Briess Honey Graham Crackers into plastic bag and roll into fine crumbs.
3. Stir graham cracker crumbs and 2 tablespoons (melted) coconut oil in a bowl.
4. Press cracker mixture into bottom of muffin cups.
5. Combine chocolate chips and remaining coconut oil in a microwave safe bowl: melt in 30 second intervals, stirring after each melting for 1 to 1-1/2 minutes (depending on microwave).
6. Divide chocolate mixture evenly into prepared cups.
7. Press 1 marshmallow piece horizontally into all chocolate/graham cups.
8. Refrigerate until chocolate firms, 1 to 2 hours.
9. Set oven rack about 6 inches from heat source and preheat broiler.
10. Bake smores in preheated oven until marshmallows are browned and puffed, about 1 to 1-1/2 minutes.
11. Return muffin tin to refrigerator to set chocolate and marshmallows, 30 to 60 minutes.
12. Loosen and remove smores from muffin cups with a butter knife.
13. Refrigerate leftovers.



* Contact info@briess.com for the Briess Honey Graham Cracker recipe.

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