

Easy S'mores Truffles

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Yield: 36 truffles

FOR THE BASE

2 cups milk chocolate chips

1 cup bittersweet chocolate chips

1 can (14 ounce)

sweetened condensed milk

pinch Kosher salt

FOR THE COATING

2 cups mini marshmallows

1 cup cinnamon graham crackers, crushed

Preparation Time: 30 minutes

Make the base: In a double boiler, add the milk chocolate chips, bittersweet chocolate chips, sweetened condensed milk and salt. Cook, stirring, until the mixture slightly thickens, 8 to 10 minutes. Transfer to a small baking dish. Refrigerate until solid, two to three hours.

Make the coating: Preheat the boiler. Line a large rimmed baking sheet with parchment paper. Spread the mini marshmallows in a single layer on the baking sheet. Broil until the marshmallows are black (not brown but black), 2 to 4 minutes. (Rotate the baking sheet as needed.)

Allow the marshmallows to cool completely (sliding the parchment off of the baking sheet and onto a plate and then placing it in the refrigerator helps.)

Once the marshmallows are cooled and hardened, remove from the refrigerator and finely chop. Add them to a large bowl with the graham cracker crumbs. Stir to combine.

Remove the truffle base from the refrigerator. Using a small scoop or spoon, make about thirty-six balls (a bit smaller than a golf ball). Roll each ball in the marshmallow-graham cracker coating. Place on a baking sheet.

Refrigerate until ready to serve.

Serve chilled or at room temperature.

DO NOT let the water in the bottom pot of the double boiler touch the bottom of the top pot or bowl.

Per Serving (excluding unknown items): 3516 Calories; 180g Fat (43.4% calories from fat); 55g Protein; 473g Carbohydrate; 21g Dietary Fiber; 178mg Cholesterol; 668mg Sodium. Exchanges: 36 1/2 Fat; 31 1/2 Other Carbohydrates.