

DRUNKEN S'MORES

Crust:

2 packages of cinnamon graham crackers (a box comes with three), crushed
1 stick plus 2 tbsp butter, melted

Crush crackers using a potato masher. After reaching crumb consistency, add melted butter and mix well. Spread mixture into a 10x14 baking sheet. Refrigerate while making chocolate filling.

Chocolate Filling:

18 oz semisweet chocolate chips (1 1/2 bags) OR baking chocolate, chopped
1/4 cup Irish cream liqueur
1/4 cup coffee liqueur
1/4 c heavy cream
1 1/2 tbsp butter
2 egg yolks



Melt chocolate over very low heat. Stir in liqueurs and cream.

Beat egg yolks, then stir a small amount of chocolate mixture into eggs, then slowly add the eggs to the chocolate mixture. Mixture will thicken. Add butter. Stick this in the freezer for about an hour.

Marshmallow Frosting

2 large egg whites
1 cup sugar
6 tbsp water
1 tbsp light corn syrup
1/2 tsp cream of tartar
Pinch of salt
1 cup miniature marshmallows
1 tsp vanilla extract

Note: Make this about an hour after the chocolate goes in the fridge.

In a large, clean heatproof bowl, combine the egg whites, sugar, water, corn syrup, cream of tartar, and salt. Set the bowl over (but not touching) simmering water in a saucepan and heat the mixture, whisking constantly, until the sugar has dissolved and the mixture is very warm to the touch (about 160°F on an instant-read thermometer), about 3 minutes.

Remove the bowl from the saucepan. Using an electric mixer on medium-high speed, beat the mixture until it is very warm and soft (but not dry) peaks form, about 2 minutes. Reduce the mixer to low and add the marshmallows and vanilla. Continue beating until the marshmallows are melted and the frosting is completely smooth, about 2 minutes more.

Take baking sheet out of the fridge and chocolate out of the freezer. Spread chocolate over grahams evenly. Spread marshmallow frosting over top of refrigerated grahams and chocolate. Refrigerate before serving.

NOTES: *You can omit the whole refrigeration and serve immediately, if you want the gooey effect. But I discovered that the refrigeration somehow allows the liquor to shine better! And that's the point, right?

*For a "Virgin" version... Just add milk in place of the liqueurs. You might even add a tsp of mint flavoring for something different!