

COFFEE S'MORES PIE VIA BON APPETIT

INGREDIENTS

crust -

- 9 whole graham crackers, ground finely in a food processor
- 2 T heavy cream
- 2 T Nutella
- 1 oz. semisweet chocolate
- 1 T unsalted butter, melted

coffee ganache -

- 12 oz. semisweet chocolate, finely chopped
- 2 T unsalted butter, cut into cubes
- 1 1/4 cups heavy cream
- 2 T finely ground coffee

meringue -

- 2 large egg whites
- 1/2 cup sugar

DIRECTIONS:

- 1. MAKE THE CRUST.** Mix the graham cracker crumbs, heavy cream, Nutella, chocolate, and butter together until all of the crumbs are moistened. Press into to the bottom of one large pie pan or 3 mini pie pans. Chill in the fridge until firm, about 30 minutes.
- 2. OH MY COFFEE GANACHE.** Place the chocolate and butter in a large bowl. Meanwhile heat the heavy cream and coffee along with 2 tablespoons of water until just boiling. Set aside to steep for 5 minutes. Pour through a fine mesh sieve over the chocolate and butter. Discard coffee grounds and whisk until smooth. Pour over chilled crust(s) and refrigerate until set, about 1 hour.
- 3. MAKE MERINGUE.** Using an electric mixer beat the egg whites on medium speed until light and frothy. Add sugar in 4 additions, beating for 1 minute after each addition. Continue beating until egg whites are stiff and glossy. Spoon over ganache and swirl with a spoon. Toast with a kitchen torch if you want! Cover and chill until time to serve. Pie can be made a day ahead.