

# S'MORES POP TARTS ADAPTED FROM CHOW

## INGREDIENTS

graham cracker crust -

- 9 whole graham crackers (about 1 1/4 cups crumbs)
- 1 1/4 cups all purpose flour
- 1 t salt
- 1 cup (2 sticks) cold unsalted butter, cut into cubes
- 2 large egg yolks
- 1/4 cup milk

filling and egg wash -

- 1 egg
- 1 T water
- 1 cup marshmallow fluff
- 1/2-3/4 cup chocolate chips

topping -

- 1 cup chocolate chips, melted

## DIRECTIONS:

1. Make crust. Place graham crackers in a food processor and process until fine crumbs. Or place grahams in a sealed bag and crush with a rolling pin.
2. Whisk the graham cracker crumbs, flour, and salt in a large bowl. Add the butter and toss with your fingers until coated. Using a pastry blender or your fingers, cut the butter into the dry ingredients until no butter pieces are bigger than a pea.
3. Whisk the egg yolks and milk together and pour over the flour mixture. Knead until it comes together. Add another splash of milk, if needed.
4. Divide dough into two portions and pat into disks. Wrap in plastic wrap and chill for 1 1/2 hours or overnight.
5. Assemble the pop tarts. Preheat your oven to 375°F. Line a large baking sheet with parchment paper.
6. Cut a piece of parchment paper into a 3 by 4 inch rectangle to use as a guide, and roll out one of the disks of dough until about 1/8 inch thick. Using a pizza cutter, cut out 6 rectangles using your parchment paper guide. (You may need to roll out scraps to get all 6 rectangles.) Using a spatula carefully place the rectangles of dough on the prepared baking sheet and pop in the fridge. Roll out the second disk of dough, and cut out 6 more rectangles.
7. Remove the baking sheet from the fridge. Whisk together the egg and water to make an egg wash. Brush over all 12 rectangles of dough. Divide marshmallow fluff between tarts\*. Sprinkle with chocolate chips. Top with the remaining 6 rectangles egg wash down over the filling. Gently press the edges together. Crimp with a fork. Brush the tops of the pop tarts with more egg wash and poke with a fork a couple times in the center.
8. Bake for 20-25 minutes, or until golden. Cool on a wire rack.
9. Top tarts. Melt one cup of chocolate chips and spread over the pop tarts. Serve!