

S'MORES PUDDING POPS

INGREDIENTS:

- 3.5 oz. milk chocolate
- 1/2 batch marshmallows, toasted (recipe below)
- 1/4 cup + 2 T granulated sugar
- 1/4 cup + 2 T cornstarch
- 3/4 t salt
- 3 3/4 cups whole milk
- 6 large egg yolks
- 2 t vanilla extract
- graham cracker crumbs for pops and serving

DIRECTIONS:

1. Melt the milk chocolate and toasted marshmallows in separate medium bowls in the microwave for 20 second intervals. Set aside.
2. Whisk together the sugar, cornstarch, and salt in a medium sauce pan. Whisk in the milk a few tablespoons at a time, making sure to dissolve all of the cornstarch, and doing your best to smooth out lumps. Whisk in the egg yolks.
3. Whisking constantly, cook over medium-high heat until the mixture thickens and bubbles start to form and sputter; about 6 minutes. It'll thicken JUST when you think it should've already. Once it's thick and luxurious reduce heat to low and continue to cook, whisking constantly for 1 minute.
4. Remove from heat and whisk in the vanilla. Divide the pudding, evenly between the bowls of chocolate and marshmallows. Whisk quickly to incorporate the goodness.
5. Spoon the milk chocolate pudding and toasted marshmallow pudding alternately into your popsicle mold. Sprinkle the ends with graham crackers and insert sticks. Freeze for 5-6 hours or until super firm. Remove from pop molds by running them under warm water. Dunk in graham cracker crumbs and serve!

ROASTY TOASTY MARSHMALLOWS

INGREDIENTS:

- 4 t or 2 packets powdered gelatin
- 2/3 cup cold water (for gelatin bloomin')
- 1/2 cup water (for marshmallowin')
- 1 1/2 cups granulated sugar
- 1 T vanilla extract
- 2 T confectioners' sugar, plus more for sprinkling
- 2 T cornstarch

DIRECTIONS:

1. Lightly spray a 9×13 inch pan with cooking spray. Bloom gelatin in 2/3 cup of cold water for 10 minutes. Meanwhile heat the remaining 1/2 cup of water and sugar together until it boils. Allow to boil for 1 minute. Add bloomed gelatin and stir until mixed. Beat with an electric mixer until lightened in color and voluminous. Mix in the vanilla extract. Spread into prepared pan and dust with powdered sugar. Allow to set for several hours before cutting and rolling each piece in a mixture of cornstarch and powdered sugar. Use half for the pudding. Use the other half for s'mores!