



SMOKEY S'MORE TART

S'more s'mores, please! This Smokey S'more Tart is a delicious, unique way to enjoy this made-for-summer taste.

Yield: 1 Tart

INGREDIENTS

- 1 Each **RICH'S** Everyday XXL Sugar Cookie Dough, 5 Oz (#15935)
- 1/4 C **RICH'S** ALLEN® GANACHE DARK CHOCOLATE NATURALLY & ARTIFICIALLY FLAVORED (#11587)
- 1 C **RICH'S** ONE-STEP MERINGUE MIX (#68849)
- 1/2 C Graham Cracker Crumbs

DIRECTIONS

- 1 Preheat Oven to 325. degrees. Thaw cookie dough at room temp for 30 – 45 minutes.
- 2 Coat the cookie dough in the graham crumbs being sure to press the crumbs into the dough. Place in a 4 inch bakeable soufflé cup.
- 3 Bake for 18-22 min or until golden brown depending on oven. Press the center down to create a cup / well in the cookie.



- 4 Allow to cool and remove from souffle cup.
- 5 Fill with the Dark chocolate ganache.
- 6 Pipe the One Step Meringue mix on top of the ganache in the design of your choice.
- 7 Use a culinary torch to lightly brown the topping.
- 8 Use a smoking gun with a plate dome and lightly smoke the tart. Do not smoke for more than 5 seconds.
- 9 Serve and enjoy!