



S'MORES PIZZA

All the campfire vibes — no firepit required. This S'mores Pizza transforms the nostalgic, gooey goodness of everyone's favorite outdoor summer night treat into a warm, melty dessert pizza that's made to share. Start with Rich's Ready-to-Stretch Individual Pizza Dough for a golden, chewy crust. Layer on toasted mini marshmallows, rich dark chocolate chunks, buttery graham cracker crumble, and a sprinkle of sea salt and slivered almonds for that perfect salty-sweet bite. Bake until gooey, slice, and serve!

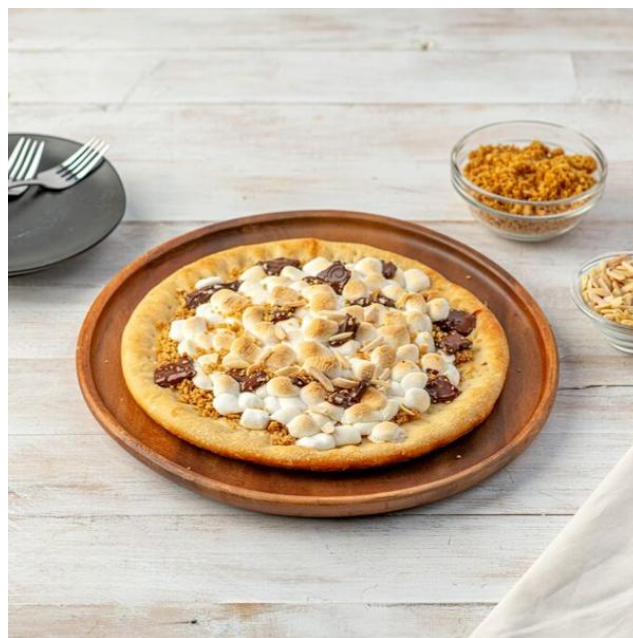
Yield: 1 Pizza

INGREDIENTS

	RICH'S Ready-To-Stretch Individual Pizza Dough, 80 6.0-Oz (#17090)
1/4 C	Slivered almonds
3 tbsp.	Unsalted butter
	1 Sleeve of Graham Crackers, crushed
3 C	Mini Marshmallows
1/4 tsp.	Sea Salt
3 oz	Dark Chocolate Bars, broken into 1/4 inch chunks

DIRECTIONS

- 1 Preheat oven to 400°F
- 2 Thaw your Ready-to-Stretch Individual Pizza Dough according to package instructions
- 3 Form the pizza dough on a pizza pan and bake for 4-6 minutes



- 4 While crust is baking, toast the almonds over medium heat and transfer to cool
- 5 Melt butter in the skillet. Add graham cracker crumbs and sea salt
- 6 Cook for 2-3 minutes, until the crumbs are well coated. Set aside to cool
- 7 When the crust is done baking, top with the marshmallows and chocolate chunks. Bake for 3-5 minutes until the marshmallows are puffed and lightly browned.
- 8 Sprinkle the pizza with the graham cracker crumb mixture and almonds. Slice and Serve