



S'MORE PUFFS

Ingredients:

2 large egg whites
1/2 cup sugar
8 ounces bittersweet chocolate
1 cup heavy cream
1 cup graham cracker crumbs

Directions:

Preheat oven to 200 degrees.



Whip egg whites to soft peak stage and then gradually add in sugar while whipping until stiff peaks form. Pipe the meringue onto a lightly oiled baking sheet (or silicone mat on a baking sheet). Form the meringues into "kiss" shapes about the size of a ping pong ball. Bake in center of oven for 50 to 60 minutes, until lightly browned. Remove from oven and let cool. Poke a hole in the bottom of each meringue and remove a little of the meringue to form a small pocket.

Break chocolate into small pieces in a bowl. Heat cream to boiling point and pour over chocolate. Allow chocolate to melt, stirring occasionally. Pipe the melted chocolate mixture into the pocket of each meringue and smooth with a knife so that chocolate coats the entire bottom of meringues. Dip the chocolate covered bottoms into graham crumbs and set on a plate to cool.