



Mini S'mores Pies

INGREDIENTS: (makes 12 mini pies)

- 12 pre-made mini graham cracker crusts.
- 1 cup of Ghirardelli Bittersweet chocolate chips (melted)
- 1 cup of Ghirardelli Semi-sweet chocolate chips (melted)
- 8 eggs (divided)
- 5 Tablespoons of heavy whipping cream
- 2 Tablespoons of vanilla
- 2 cups of granulated sugar
- 1/4 teaspoon of cream of tartar

DIRECTIONS:

- Preheat oven to 350F degrees.
- Divide eggs, keeping ALL of the 8 egg whites and only 5 of the yolks.
- Place the melted chocolate, 5 egg YOLKS, whipping cream and vanilla in a large mixing bowl and stir until well combined.
- Evenly divide among all twelve mini pie crusts.
- Bake (I put them all on a baking sheet) for 14-16 minutes, until the middle of each pie is set.
- Make meringue while these bake, by adding all of the 8 egg WHITES, sugar and cream of tartar together in a medium heat-proof bowl that will sit on the top of a sauce pan of boiling water without touching the water. (I had to experiment a bit to find a good fit.)
- Bring water to a boil in the saucepan and set the bowl on top.
- Whisk ingredients together for about 3-4 minutes. Sugar will be dissolved and egg whites should be heated to 145F degrees.
- Remove bowl from top of sauce pan and beat on low until the mixture thickens a little, then beat on high for about 10 minutes. The meringue will become the most beautiful, white, glossy mixture. It should form stiff peaks before you stop beating it.
- Spoon all that wonderful marshmallow yumminess into a bag fitted with a decorating tip.
- Once mini pies are removed from the oven, let them cool completely.
- Pipe marshmallow meringue on the top of each pie and toast it with a kitchen torch.
- Add a few graham cracker crumbs if you want, and enjoy!!!!