

REESE'S PEANUT BUTTER CUP S'MORES, WITH HOMEMADE GRAHAM CRACKERS

INGREDIENTS

for the Graham Crackers (makes about 36, so you can make 18 s'mores)

2 cups unbleached all-purpose flour, plus more for rolling
1/2 cup whole-wheat flour
3/4 teaspoon kosher salt
1/2 teaspoon baking soda
1/2 teaspoon ground cinnamon
8 ounces (2 sticks) unsalted butter, cut into small pieces, at room temperature
1/4 cup packed dark brown sugar
1/4 cup granulated sugar
1/4 cup honey

for the S'Mores (per s'more)

2 graham crackers
1 full sized Reese's Peanut Butter Cup
1 full sized but not oversized Marshmallow (in other words, CampFire Marshmallows are too big!)

DIRECTIONS

In a bowl, whisk together the all-purpose flour, whole-wheat flour, salt, baking soda, and cinnamon.

In the bowl of an electric mixer fitted with the paddle attachment, combine the butter, dark brown sugar, granulated sugar, and honey. Mix on medium speed until well combined, about 1 minute. In two additions, add the dry ingredients, letting the first fully incorporate before you add the second. Turn the dough out and flatten it into a rectangular shape, wrap it tightly in plastic wrap, and refrigerate until chilled, about 30 minutes or up to 2 days.

Preheat the oven to 350F. Line two baking sheets with silpat or parchment paper.

Unwrap the chilled dough, and on a lightly floured surface, roll it out until about 1/8 inch thick. Using a 1 1/2 to 2 inch round cookie cutter, cut out cookies (this will match the size of the peanut butter cups) and transfer to the baking sheets. Reroll the scraps of dough once, and cut out more cookies (after 2 rounds, the rough starts to get very crumbly and the cookies will be hard). Using a fork, pierce each cookie (this will keep them from rising too much; alternatively, you can use a small cookie cutter to imprint, but not cut all the way through).

Bake the graham crackers, rotating the baking sheets halfway through, until they are golden brown, 15 to 20 minutes. Cool on a wire rack. Graham Crackers can be made up to a week ahead of time.

To make the s'mores: Layer a graham cracker round on the bottom, and place a peanut butter cup on top of it. Toast your marshmallow, or burn it, or melt it to your desired level of gooeyness. Place another graham cracker on top and mush together. The marshmallow will make the peanut butter cup melt too and you will have a delicious mess on your hands. Enjoy immediately.