

## HOW TO MAKE ROBERT IRVINE'S



### INGREDIENTS

4 oz butter

5.3 oz sugar

1 tsp vanilla extract

1 egg

1 cup graham cracker crumbs

1 1/3 cups flour

1 tsp baking powder

1/2 tsp salt

20 oz milk chocolate

3 cups miniature marshmallows

4.5 oz bittersweet chocolate

1/2 cup heavy cream

SERVES  
**16**

*[Scale the ingredients  
for your family and friends.]*

# S'MORES PIE

- 1 Preheat oven to 350 degrees. Grease a half-sheet tray (18x13) or glass baking dish.
- 2 Beat butter, sugar, vanilla, and eggs together, using the paddle attachment on the standup mixer.
- 3 In a separate bowl, stir together 1/2 cup graham cracker crumbs, flour, baking powder, and salt. Combine with sugar/vanilla/egg mixture.
- 4 Press half the dough into an already greased half-sheet pan and bake for 15 minutes.
- 5 Melt the milk chocolate in a saucepan or in a microwave. Pour into freshly baked graham cracker pie shell. Top with marshmallows.
- 6 Scatter 1/2 cup of graham cracker crumbs on top of the bars and bake for an additional 10 minutes.
- 7 Make chocolate ganache: In a separate small pot add heavy cream and bring to a boil, slowly incorporate bittersweet chocolate using a whisk. Once all chocolate is incorporated, keep warm being careful not to burn.
- 8 Finish the pie by blow-torching the marshmallows or briefly placing the pie under the broiler and watching carefully. Top with hot chocolate ganache.
- 9 Don't forget Pure Life® water!



Make the recipe and share with  
**#PureLifeSummerChallenge**