

Smore's Pudding Parfait

Yield: Serves 5

Chocolate Pudding Ingredients:

½ cups brown sugar, packed
¼ cup cocoa powder
3 tablespoons cornstarch
pinch of salt
3 cups milk
2 tablespoons unsalted butter, softened
1 teaspoon pure vanilla extract

Parfait Ingredients:

Chocolate pudding
1 ½ cups crushed graham cracker cookies
1 ½ cups mini-marshmallows



- Step 1:** **Make the pudding:** In a saucepan whisk together brown sugar, cocoa, cornstarch and salt.
- Step 2:** Place the saucepan over medium heat and whisk in milk, slowly, as to work out any lumps.
- Step 3:** Bring the mixture to a boil and reduce the heat to a simmer. Continue to whisk constantly until the mixture has thickened (can coat the back of a spoon). Remove from heat and add butter and vanilla. Stir well and transfer to a medium-sized bowl. Cover the pudding with plastic wrap (make sure the top of the pudding is touching the plastic wrap so as not to form a skin). Refrigerate for at least 4 hours.
- Step 4:** **Preheat oven to 400° F.** Cover a sheet pan with foil and spray with non-stick spray. Place the marshmallows on the sheet pan and place in the oven until the marshmallows are slightly charred and puffed. Let them cool a bit.
- Step 5:** Using parfait glasses or small bowls, make layers of pudding, graham crackers, and marshmallow. Serve immediately.