

S'mores Lava Cakes

(Adapted from [Creme De La Creme](#))

3 tablespoons sugar + 4 6-ounce ramekins

graham cracker crust

10 graham cracker sheets

3 tablespoons sugar

¼ teaspoon salt

6 tablespoons butter, melted

lava cake

½ cup butter

⅔ cup semi sweet chocolate chips

2 eggs + 2 egg yolks, at room temperature

¼ cup sugar

1 tablespoon flour

1 cup mini marshmallows

Preheat oven to 425. Spray each ramekin with cooking spray, coating all of the inside of the ramekin. Put the three tablespoons of sugar into one ramekin, shake and turn the ramekin to coat it with sugar. Pour remaining sugar into next ramekin, turn to coat. Repeat with remaining ramekins. Place ramekins on a baking sheet.

Prepare the graham cracker crusts. Place graham cracker sheets in your food processor or blender and pulse until fine crumbs form. Add sugar and pulse again. Add melted butter and pulse until combined. Press mixture into the bottoms of the ramekins. (You may have some left over, simply discard it if you do)

Prepare lava cakes. Whisk eggs and egg yolks with sugar until light and foamy (3-4 minutes). In a small sauce pan, melt chocolate chips with the butter and stir until smooth. Mix melted chocolate into egg-sugar mixture. Whisk in flour. Pour batter into ramekins, on top of the graham cracker crust. Bake until edges are puffy, about 13-15 minutes. Remove the ramekins from the oven and switch the oven from bake to low broil. Carefully place mini marshmallows on top of the baked lava cakes. Return to oven and broil 2-3 minutes, or just until marshmallows are lightly toasted and browned, but watch closely so they don't burn! Serve hot. Enjoy!