

S'mores Puff Pastry Tart

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Original recipe and notes at www.devamadeo.com



Details:

Yield: 1 square puff pastry sheet

Total time: 30 minutes

Active time: 15 minutes

Baking time: 15 minutes

Equipment: baking sheet, parchment paper,
pastry brush

My Prep:

Ingredients:

- Puff pastry sheet - 1
- Softened butter - 3 TBSP, 43g
- Unsweetened cocoa powder - 1 TBSP, 8g
- Natural granulated sugar - 2 TBSP, 6g
- Graham crackers - 3 square crackers
- Large Hershey's Milk Chocolate Bar - 4.4 oz/124g
- Marshmallows - 6, cut in half
- Turbinado, Demerara or any other coarse grain sugar to sprinkle on top of the tart
- Egg, a bit of water or milk for "egg wash"

Steps:

Put puff pastry dough to thaw, 15 to 30 minutes depending on your home temperature.

Preheat oven to 425°.

In a small bowl mix the 3 tablespoons/43g of softened butter with the tablespoon/8g of cocoa powder and the 2 tablespoons/6g of sugar.

Open puff pastry over a parchment paper and stretch it a bit up and down, right and left, until you have more of a rectangular shape. Pulling the parchment, transfer it to a baking sheet.

Spread the cocoa butter throughout the middle of the sheet, covering about 4" of the dough.

My recipe highlights:

Place 3 crackers on top. Snap the chocolate bar in half and arrange on top of the crackers. Arrange halved marshmallows on top.

From the corners of the top graham crackers, make a cut diagonally to the top with a small and sharp pairing knife. Repeat the same at the bottom. Turn the top piece inside and press the inside corners. Cut the dough on the sides diagonally towards the top.

Extra notes:

Start crossing in each strip, alternating sides, leaving the last two stripes on each side open. Close the middle piece of dough at the bottom as you did at the top. Close the remaining stripes to secure the bottom of the braid and tucking them below the tart if necessary.

Beat the egg with a bit of water or milk (about half a teaspoon) and brush all the exposed dough of the tart. Sprinkle a course grain sugar on top.

Bake 10 to 15 minutes, until the pastry is golden brown and you can see the chocolate and marshmallow bubbling. If at any point towards the end you feel your tart is burning but it's not quite done, drop the temperature to 400° during the last few minutes.

Cut still warm. Store any remaining left over in an airtight container on a cool dry place, you don't need to place it in the fridge. Reheat in a 350° oven 5 to 7 minutes.

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