

S'mores Molten Lava Cakes

S'mores Molten Lava Pies are decadently rich, with an oozing chocolate center, topped with melty toasted marshmallows all nestled in a buttery graham cracker crust – BUT – they are super easy to make, baked in a muffin tin and in your mouth in less than 30 minutes!



Course [Dessert](#)

Servings

12 MINI PIES

Prep Time

20 MINUTES

Cook Time

10 MINUTES

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12 MINI PIES 20 MINUTES 10 MINUTES

Ingredients

Graham Cracker Crust

- 9 cups graham cracker sheets finely ground (1 ¼ cup crumbs)
- 5 tablespoons unsalted butter
- 1/4 cup granulated sugar

Molten Lava Cakes

- 4 oz. semi-sweet baking chocolate roughly chopped
- 1/2 cup unsalted butter
- 1 cup Powdered sugar
- 2 whole eggs
- 2 egg yolks
- 6 tablespoons flour

Marshmallow Topping

- 6 large marshmallows cut in half through the equator

Instructions

Graham Cracker Crust

1. Preheat oven to 350 degrees F.
2. Line a regular size muffin tin with cupcake liners. Spray liners with nonstick cooking spray. Set aside.
3. Combine all of the Crust ingredients in a large bowl. Mix until well combined. Evenly distribute crumbs between cupcake liners, approximate 2 ½ tablespoons per liner.
4. Press crumbs into the bottom and ¾ up the sides of each liner using the back of a tablespoon. They don't have to be even or perfect.

Molten Lava Cakes

1. Add butter and baking chocolate to a large microwave-safe bowl and microwave for 1 minute, or until butter is melted, then stir until butter and chocolate are completely smooth. Stir in sugar until smooth. Add eggs and egg yolks then then beat for 1 minute with a hand whisk. Fold in flour just until combined.
2. Evenly spoon batter into prepared crusts. It's okay if the batter rises above the top of the graham crackers. Bake for 9-11 minutes, or until the sides are firm but the centers are still soft (but not jiggle).

Marshmallow Topping

1. Remove from oven and top each pie with half of a marshmallow. Broil 6" away from broiler until

golden, approximately 1-2 minutes.

2. Let cool for 1 minute then remove pies using cupcake liners. Serve immediately for a molten center as the center will continue to cook as the pies cool. If you can't serve immediately, they will still be delicious with a gooey center, just not quite as runny molten.