

DINNERLY



Cheesecake S'mores Parfaits

with Toasted Marshmallows

 2h  2 Servings

You love cheesecake. You love s'mores. Cheesecake s'mores probably sounds appetizing enough, but we already one upped ourselves by making them parfaits! There's nothing like digging your spoon into decadent layers of cream cheese, chocolate ganache, and buttery graham cracker crumbs—all in one cup. We've got you covered!

WHAT WE SEND

- 3 oz graham cracker crumbs ^{2,3}
- ¼ oz ground cinnamon
- 3 oz chocolate chips ^{1,2}
- 2 (1 oz) mini marshmallows
- 8 oz cream cheese ¹
- 2½ oz confectioners' sugar

WHAT YOU NEED

- 5 tablespoons butter ¹
- kosher salt
- milk ¹
- vanilla extract

TOOLS

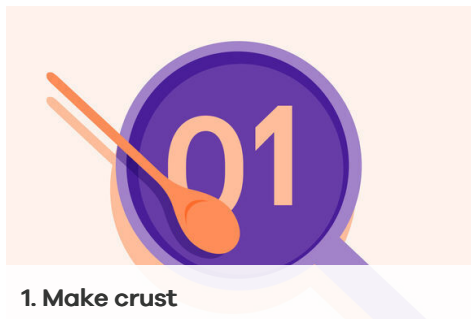
- microwave
- rimmed baking sheet
- parchment paper
- nonstick cooking spray
- 4 (8 oz) jars or glasses

ALLERGENS

Milk (1), Soy (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 600kcal, Fat 37g, Carbs 63g, Protein 4g



1. Make crust

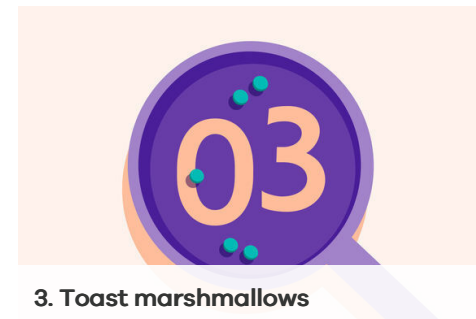
In a small bowl, microwave **5 tablespoons butter** until melted, 30–60 seconds. Add **graham cracker crumbs**, **½ teaspoon cinnamon**, and **a pinch of salt**. Stir until mixture resembles wet sand.



2. Make ganache

In a second small bowl, combine **all but 1 tablespoon chocolate chips** and **2½ tablespoons milk**. Microwave until chocolate is melted, about 30 seconds. Stir until smooth.

Preheat broiler with a rack in the upper third.



3. Toast marshmallows

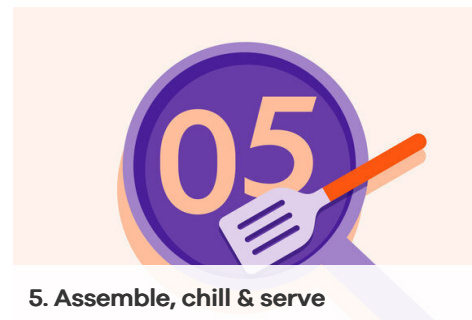
Line a rimmed baking sheet with parchment paper and coat with nonstick cooking spray. Add **marshmallows** and spread into an even layer.

Broil on upper oven rack until puffed and golden, 1–2 minutes (watch closely as broilers vary). Let cool slightly.



4. Make filling

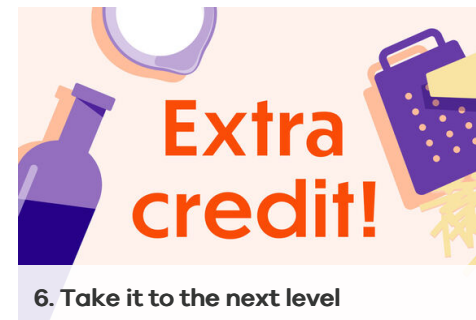
In a medium bowl, whisk to combine **cream cheese**, **confectioners' sugar**, **½ teaspoon vanilla**, and **a pinch of salt**. Fold in **some of the toasted marshmallows** until evenly incorporated (save rest for decoration).



5. Assemble, chill & serve

Divide **half of the graham cracker crumbs** among 4 jars or glasses (about 1½ tablespoons per serving). Evenly divide **chocolate ganache**, then top with **cream cheese filling**. Divide **remaining graham cracker crumbs** over top. Chill in fridge, at least 2 hours.

Serve **cheesecake s'mores parfaits** with **reserved chocolate chips and marshmallows** over top. Enjoy!



6. Take it to the next level

Why not top you're parfait with an extra sprinkle of cinnamon or even a drizzle of caramel?