

S’mores Skillet Pie: A Gooney, Chocolatey, and Easy Dessert

For the Graham Cracker Crust:



OVEN
375°F

TIME
30 min

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INGREDIENTS

For the Graham Cracker Crust:

1 1/2 cups graham cracker crumbs

1/4 cup granulated sugar

1/2 cup unsalted butter, melted

For the Chocolate Filling:

1 cup chocolate chips

1/2 cup heavy cream

For the Topping:

2 cups mini marshmallows

Swaps and Notes:

Graham Cracker Crust: A simple graham cracker crust is perfect for this recipe. You can also use crushed chocolate wafers or shortbread cookies.

Chocolate: I recommend using semi-sweet chocolate chips for the best flavor. You can also use milk chocolate or dark chocolate, depending on your preference.

Marshmallows: Mini marshmallows are a must for this recipe. They melt and toast beautifully, giving you that classic s'mores look.

Topping: You can add a little bit of chocolate sauce or caramel sauce over the top for a little extra decadence.

Instructions:

Prep the Oven and Skillet: Preheat your oven to 375°F (190°C). Lightly grease a 10-inch cast-iron skillet.

Make the Crust: In a medium bowl, combine the graham cracker crumbs, granulated sugar, and melted butter. Mix until the crumbs are well moistened. Press the mixture firmly into the bottom and up the sides of the skillet.

Make the Chocolate Filling: In a small saucepan, heat the heavy cream over medium heat until it starts to simmer. Remove from the heat and stir in the chocolate chips until they are completely melted and the mixture is smooth.

Assemble the Pie: Pour the chocolate filling over the graham cracker crust in the skillet, spreading it evenly.

Add the Topping: Top the chocolate filling with an even layer of mini marshmallows.

Bake: Place the skillet in the preheated oven and bake for 15-20 minutes, or until the marshmallows are golden brown and gooey.

Serve: Let the pie cool for a few minutes before serving. Enjoy it warm with a spoon or a graham cracker for dipping!

Tips for Success:

Don't Overbake the Crust: You just want the crust to be a light golden brown before you add the filling.

Don't Over-Toast the Marshmallows: Keep an eye on the marshmallows during the last few minutes of baking. They can go from golden to burnt in a matter of seconds.

Serve Immediately: This pie is best enjoyed fresh from the oven, while the chocolate is still warm and gooey and the marshmallows are toasty and soft.

Use a Cast-Iron Skillet: A cast-iron skillet is a great tool for this recipe because it holds heat so well, keeping the pie warm long after it comes out of the oven.

Serving Suggestions and Pairings:

Nutritional Information (Per Serving):

Calories: Approximately 400 per serving

Protein: 5g

Fat: 20g

Carbohydrates: 50g

Storage and Leftover Tips:

More Recipes You Will Love:

DIRECTIONS

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11. **Use a :** Cast-Iron Skillet: A cast-iron skillet is a great tool for this recipe because it holds heat so well, keeping the pie warm long after it comes out of the oven.
12. **Serving Suggestions and Pairings:** This S'mores Skillet Pie is a complete dessert on its own. It's a perfect dessert to serve with a few extra graham crackers for dipping or a scoop of vanilla ice cream on the side. For another great s'mores-inspired dessert, my recipe for This S'mores Bark is My Favorite No-Campfire Treat for Anytime Cravings is a great option.
13. **Nutritional Information (Per Serving):** Please note: This is an approximation and can vary based on the specific ingredients used.
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16. **Fat:** 20g
17. **Carbohydrates:** 50g
18. This is a rich and decadent dessert, so it's best enjoyed as an occasional treat.
19. **Storage and Leftover Tips:** This pie is definitely best enjoyed fresh. Leftovers can be stored in an airtight container in the refrigerator for up to 2 days, but the marshmallows will not be as soft and gooey. To reheat, you can warm a serving in the microwave for a few seconds.
20. **More Recipes You Will Love:** If you're a fan of simple, delicious desserts, you'll love some of my other creations. For a no-bake treat that's always a hit, my recipe for This Edible Cookie Dough is My Favorite No-Bake Treat for Late Night Cravings is a lifesaver. For another delicious cookie recipe, you can't go wrong with my These Chocolate Chip Cookie Bites are My Favorite Little Treat to Bake Anytime. And for a classic that's always a winner, my The Best Peanut Butter Brownies I've Ever Made and I've Made a Lot are a must-try.
21. **Final Thoughts:** This S'mores Skillet Pie is a recipe that is sure to become a new favorite in your home. It's a simple, elegant, and incredibly delicious dessert that captures the best of s'mores in a single skillet.
22. I'd love to know what your favorite campfire treat is! Let me know in the comments below. And don't forget to follow me for more delicious recipes. Happy cooking!

SWAPS & NOTES

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More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/smores-skilllet-pie-a-gooey-chocolatey-and-easy-dessert/>