

THE WAY THE COOKIE CRUMBLES



All-Grown-Up S'mores Bars (adapted from Jill O'Connor's *Sticky, Chewy, Messy, Goey*)

For the graham cracker crust:

3 cups crushed graham cracker crumbs (from about 26 full crackers)
8 tablespoons (1 stick) unsalted butter, melted
1 tablespoon granulated sugar

For the chocolate filling:

6 large egg yolks
1 cup plus 2 tablespoons confectioners' sugar, sifted
2 tablespoons cognac or brandy
2 tablespoons Kahlua
1 teaspoon pure vanilla extract
 $\frac{1}{8}$ teaspoon salt
12 tablespoons (1½ sticks) unsalted butter
1½ tablespoons Dutch-processed cocoa powder
9 ounces semisweet or bittersweet chocolate, finely chopped
1 cup plus 2 tablespoons heavy cream, whipped to soft peaks

For the Marshmallow Fluff meringue:

5 large egg whites
Pinch of salt
 $\frac{1}{8}$ teaspoon cream of tartar
 $\frac{1}{2}$ teaspoon pure vanilla extract
1½ cup Marshmallow Fluff

1. Heat the oven to 350 degrees. Spray a 9×13-inch baking pan with oil.
2. To make the crust: Combine the graham cracker crumbs with the melted butter and granulated sugar until well combined. Press into the bottom of the prepared pan. Bake the crust until it starts to brown and become crisp, about 10 minutes. Transfer to a wire rack and let cool completely.
3. To make the filling: Using an electric mixer, beat the egg yolks and confectioners' sugar together in a large bowl until they are thick and the color of butter. Beat in the cognac, Kahlua, vanilla, and salt.
4. Melt the butter in a medium saucepan over low heat and whisk in the cocoa powder until smooth. Remove the pan from the heat, add the chocolate, and stir until the chocolate is melted and the mixture is smooth. Let cool slightly, then gradually beat into the egg mixture.
5. Fold the softly beaten heavy cream into the chocolate mixture just until combined. Spoon the chocolate cream over the graham cracker crust, smoothing it evenly with a spatula. Cover the pan with plastic wrap and refrigerate until very firm, at least 4 hours or up to overnight.
6. When ready to serve, make the meringue: Using an electric mixer set at low speed, beat the egg whites until foamy. Add the salt and cream of tartar and beat at medium speed until soft peaks form. Beat in the vanilla. Add the Marshmallow Fluff to the egg whites a little at a time, beating constantly until stiff peaks form. Spread the meringue on the chocolate layer, using the back of a spoon to create peaks. Toast the meringue using a kitchen torch or the broiler. Cut into squares and serve immediately.