S'MORES PIZZA

All the campfire vibes — no firepit required. This S'mores Pizza transforms the nostalgic, gooey goodness of everyone's favorite outdoor summer night treat into a warm, melty dessert pizza that's made to share. Start with Rich's Ready-to-Stretch Individual Pizza Dough for a golden, chewy crust. Layer on toasted mini marshmallows, rich dark chocolate chunks, buttery graham cracker crumble, and a sprinkle of sea salt and slivered almonds for that perfect salty-sweet bite. Bake until gooey, slice, and serve!

Yield: 1 Pizza

INGREDIENTS

	Ready-To-Stretch Individual Pizza Dough, 80 Ct (#17090)
1/4 C	Slivered almonds
3 tbsp.	Unsalted butter
	1 Sleeve of Graham Crackers, crushed
3 C	Mini Marshmallows
1/4 tsp.	Sea Salt
3 oz	Dark Chocolate Bars, broken into 1/4 inch chunks

DIRECTIONS

1. Preheat oven to 400°F
2. Thaw your Ready-to-Stretch Individual Pizza Dough according to package instructions
3. Form the pizza dough on a pizza pan and bake for 4-6 minutes
4. While crust is baking, toast the almonds over medium heat and transfer to cool
5. Melt butter in the skillet. Add graham cracker crumbs and sea salt
6. Cook for 2-3 minutes, until the crumbs are well coated. Set aside to cool
7. When the crust is done baking, top with the marshmallows and chocolate chunks. Bake for 3-5 minutes until the marshmallows are puffed and lightly browned.
8. Sprinkle the pizza with the graham cracker crumb mixture and almonds. Slice and Serve

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