



COOKING CLASSES
AT SUR LA TABLE

**PREP NOW, EAT LATER:
BEST-EVER HOMEMADE S'MORES**

WITH SUR LA TABLE CHEF

Ingredient Shopping List

Below is a list of ingredients you'll need to make the recipes in this packet.

Dairy

- 7 tablespoons unsalted butter
- 2 tablespoons whole milk

Pantry Items

- Granulated sugar
- Light corn syrup
- Kosher salt
- Vanilla bean paste or vanilla extract
- Confectioners' sugar
- Cornstarch
- All-purpose flour
- Baking powder
- Baking soda
- Honey

Dry/Canned Goods

- 3 tablespoons unflavored gelatin powder (3 packets)
- Whole wheat flour
- 1/4 cup wheat bran
- Cooking spray
- Bittersweet chocolate bar, chocolate peanut butter cup, or chocolate hazelnut spread (optional for serving)

Equipment Needed

Below is a list of tools you'll need to make the recipes in this packet.

Cutlery

- Chef's knife
- Cutting board

Hand Tools/Gadgets

- Measuring cups and spoons
- Mixing bowls
- Rolling pin
- Fine-mesh strainer
- Whisk
- Silicone spatula
- Offset spatula
- Ruler
- Pizza cutter (optional)
- Skewer or fork
- Candy thermometer or instant-read thermometer

Cookware

- Medium saucepan

Appliances

- Food processor
- Stand mixer

Bakeware

- 9 x 13" rimmed baking sheet
- 2 half baking sheets
- Silicone baking mat

Other

- Parchment paper
- Plastic wrap

Pre-Class Mise en Place and Notes

- Please gather all ingredients prior to class if you will be cooking along.
- It is helpful to organize the ingredients by recipe on rimmed baking sheets.
- Feel free to pre-measure ingredients, but it is not necessary.
- We encourage you to prep all your ingredients before class as it will allow you to have more time to listen and watch the instructor.

Homemade Graham Crackers

1. Chill 7 tablespoons of unsalted butter.

HOMEMADE MARSHMALLOWS

Yield: about 30, 2" square marshmallows

Homemade marshmallows are much easier to make than you think. Make sure you have the right equipment and you'll be stuck on these sticky treats.

For blooming gelatin:

3 tablespoons (3 packets) unflavored powdered gelatin
1/2 cup cold water

For marshmallows:

3/4 cup water
1 1/2 cups granulated sugar
1 1/4 cup light corn syrup
1/8 teaspoon kosher salt
1 tablespoon vanilla bean paste or vanilla extract
1 cup confectioners' sugar
1/2 cup cornstarch

1. Line a 9" x 13" rimmed baking sheet with a silicone baking mat and spray evenly with non-stick cooking spray, set aside.

2. **To bloom gelatin:** To a measuring cup whisk together gelatin and cold water, stirring until mixture is smooth and well combined, and is the texture applesauce. Transfer mixture to the bowl of a stand mixer fitted with a whisk attachment.

3. **To prepare marshmallow syrup:** To a medium saucepan combine water, sugar and corn syrup and wash sides of saucepan with scant amount of water to remove sugar granules. Bring to a boil over medium-high heat without stirring. Continue boiling without stirring until mixture is thick and clear and reaches a temperature between 247°F to 250°F on a candy thermometer.

4. Remove saucepan from heat. Turn stand mixer on medium speed and carefully pour hot sugar mixture down sides of mixing bowl into bloomed gelatin. Once all sugar mixture has been added, increase mixer speed to high and whip until marshmallow mixture is thick and volume has doubled, about 10 minutes. Beat in salt and vanilla bean paste. Turn off mixer and working very quickly, spread marshmallow mixture into the prepared pan using a silicone spatula coated with baking spray.

5. To a small mixing bowl, whisk together confectioners' sugar and cornstarch. Using a fine-mesh strainer, evenly dust top of marshmallows. Let marshmallows stand at room temperature for at least an hour to set. Flip marshmallows out onto a work surface, dusted side down. Dust flipped marshmallow with more sugar mixture.

6. **To cut marshmallows:** Using a sharp chef's knife or pizza cutter coated with cooking spray, cut marshmallows into 2" squares, or desired shapes. Dust cut sides of marshmallows generously with sugar mixture. Transfer marshmallows and remaining sugar mixture to a large plastic storage bag and shake to coat. Strain marshmallows through a fine-mesh strainer to remove excess powder. Store in an airtight container for up to 3 days.

7. **To assemble a s'more:** Roast marshmallow to desired toasty-ness. Split graham cracker in half and top one half with a 2" piece of chocolate, a chocolate peanut butter cup or 1 tablespoon chocolate hazelnut spread. Top with roasted marshmallow and sandwich with second half of graham cracker.

Recipe variations:

- Flavor marshmallows by adding pure extract such as almond, peppermint, or orange into the stand mixer before spreading and shaping.
- For chocolate marshmallows, add 1/2 cup Dutch-processed cocoa powder into stand mixture and dust marshmallows with a mixture 1/4 cup cocoa powder and 2 tablespoons cornstarch.

HOMEMADE GRAHAM CRACKERS

Yield: 16, 2 1/2" crackers

3/4 cup whole wheat flour

1/2 cup all-purpose flour

1/4 cup wheat bran

1/3 cup granulated sugar

1/4 teaspoon baking powder

1/4 teaspoon baking soda

1/4 teaspoon kosher salt

7 tablespoons unsalted butter, chilled and cut into 1/2-inch pieces

1 tablespoon honey

2 tablespoons whole milk

1/2 teaspoon vanilla bean paste or vanilla extract

- 1. To prepare dough:** To the bowl of a food processor fitted with metal blade, add flours, sugar, baking powder, baking soda and salt. Pulse to combine and mix dry ingredients. Add cold butter pieces and pulse until mixture resembles wet sand. Add honey, milk, and vanilla and pulse until mixture comes together.
- 2. To shape dough:** Turn out dough onto a clean work surface. Work dough into a ball and divide in half. Place one dough ball in between two pieces of parchment paper. Using a rolling pin, roll out dough to a 10 x 9-inch rectangle with an even thickness, periodically checking to remove wrinkles from parchment paper. Remove top piece of parchment paper, and using a ruler as a guide, square off sides and make edges straight. Using the ruler and a sharp knife cut dough in half in both directions to make 4, 4 1/2 x 5" rectangles, then cut 4 1/2" piece in half again to make 8, 2 1/4 x 5" rectangles. Transfer cut dough to refrigerator and repeat with second half of dough. Refrigerate for about 20 minutes or until dough is thoroughly chilled and firm.
3. Preheat oven to 350°F and position a rack in center position. Line 2 baking sheets with fresh sheets of parchment paper.
- 4. To bake graham crackers:** Remove chilled dough from refrigerator. Transfer rectangles to prepared baking sheet leaving about 1" between. Using a sharp knife, score each rectangle in half crosswise. Using a skewer or a fork, poke a few holes into each cookie.
5. Transfer baking sheets to preheated oven and bake until edges of graham crackers are lightly golden brown, 12 to 15 minutes. Transfer crackers to a wire rack to cool completely. Once completely cool, crackers can be stored in an airtight container and room temperature for one week.