

# s'mores milkshake

1.5 quarts vanilla bean ice-cream  
2 1/2 cups mini marshmallows (broiled/toasted)  
1/4 - 1/3 cup chocolate ganache or hot fudge  
4 - 5 graham cracker squares (2 full sheets)  
optional culinary torch

combine quality milk and dark chocolate in a microwaveable safe bowl. add 1 Tablespoon cream .  
microwave 15 sec increments until melted. hot fudge may also be substituted. turn oven to broil. move the oven rack to the highest level. on a cookie sheet lined with a wire rack, evenly disperse mini mallows. broil until browned (caution: watch closely and remove quickly to avoid burning/potential fire - only takes ~ 10 - 20 seconds to brown). add vanilla ice-cream, melted chocolate, graham crackers, and roasted marshmallows. tip: remove marshmallows from rack using a metal spatula.

top with additional marshmallows and brown using a culinary torch.