S'more Cookies

Cookies

 2 cups all-purpose flour

 3/4 cup natural unsweetened cocoa

 1/2 teaspoon baking soda

 1/2 teaspoon cream of tartar

 1/2 teaspoon salt

 1/2 cup butter, room temperature

 1/2 cup vegetable oil

 1/2 cup granulated sugar

 1/2 cup confectioners’ sugar

 2 eggs

 1 teaspoon vanilla

Ganache

 4 oz. heavy whipping cream

 2 tablespoons butter

 3/4 cup dark chocolate morsels

Chocolate Buttercream

 2 cups confectioners’ sugar

 1/4 cup natural unsweetened cocoa

 1/2 cup butter, room temperature

 1/4 cup of prepared chocolate ganache

 1 teaspoon vanilla

1/2 cup graham cracker crumbs

Meringue Frosting

 3 egg whites

 3/4 cup granulated sugar

 1/4 teaspoon cream of tartar

 1 teaspoon vanilla

Whisk together flour, cocoa, baking soda, cream of tartar and salt.

Cream together butter, sugar, powdered sugar and oil.

Beat in eggs, one at a time, and vanilla. Chill dough 20 minutes.

Roll dough into 1 1/" balls and place on silpat mats.

Pour 1/4 cup sugar into a shallow dish.

Press the bottom of a glass into sugar & press down gently to flatten cookies.

Bake cookies 7-8 minutes at 350.

Melt chocolate, butter and whipping cream slowly in microwave for ganache.

Whisk until smooth.

Beat butter for buttercream in mixer until smooth.

Beat in powdered sugar, cocoa, vanilla and 1/4 c. ganache.

Pipe a circle of buttercream on each cooled cookie leaving the center open.

Sprinkle crushed graham cracker crumbs around the edges.

Add a spoonful of ganache into the center of each buttercream circle.

Combine egg whites, sugar and cream of tartar in a bowl and set over a double boiler.

Whisk until sugar melts and mixture is hot to the touch.

Transfer bowl to the mixer and beat using whisk attachment until firm.

Add vanilla and whisk until stiff peaks form.

Transfer mixture to a piping bag fitted with a star tip.

Pipe meringue on top of each cookie.

Use a butane torch to toast the meringue on each cookie.

Decorate with a square of hershey's chocolate.