S'mores Pie

Crust

12 whole graham crackers

2 Tablespoons sugar

pinch of salt

6 Tablespoons melted butter

Brownie

6 ounces bittersweet chocolate, chopped fine

5 Tablespoons canola oil

4 Tablespoons butter

2 Tablespoons cocoa powder

1 cup brown sugar

3 eggs

1 Tablespoon vanilla

1/2 teaspoon salt

1/4 cup flour

Fudge

4 ounces milk chocolate

1/3 cup heavy cream

2 Tablespoons corn syrup

Meringue

3/4 cup sugar

3 egg whites

1/2 teaspoon vanilla

1/4 teaspoon cream of tartar

pinch of salt

Process graham crackers, sugar and salt in food processor.

Add melted butter and press into bottom and up sides of a 9" pie plate.

Bake 16-18 minutes at 325.

For brownie layer, combine chocolate, oil, butter and cocoa.

Microwave until fully melted.  Cool 5 minutes.

Whisk sugar, eggs, vanilla and salt into melted chocolate.

Whisk in flour.

Pour mixture over crust.

For fudge, combine chocolate, cream and corn syrup in bowl.

Microwave until fully melted.

Let cool 30 minutes.

Pour fudge mixture over brownie layer.

Let set 3 hours at room temperature.

Combine meringue ingredients in bowl of standing mixer.

Place bowl over a double boiler and cook until mixture reaches 160.

Transfer to mixer and whip until stiff peaks form.

Spread meringue over filling.  Brown with a butane torch.