

S'mores Pizza Roll-Up by Lynn's Recipes



Lynn demonstrates how to make a simple, delicious dessert, S'mores Pizza Roll-Up. Adapted from Pillsbury. Serves 6.

Ingredients:

- 1 can Pillsbury refrigerated classic pizza crust
- 1/2 cup finely crushed graham cracker crumbs
- 1/2 cup quick-cooking oats
- 1/4 cup packed brown sugar
- 1/4 cup butter, melted
- 7 Tablespoons marshmallow cream
- 1 cup chocolate chips

Heat oven to 400°. Lightly grease cookie sheet with cooking spray.

Unroll pizza crust onto cookie sheet. Press out into about 14x9" rectangle. Bake 8 minutes. Meanwhile, in a small bowl, stir together graham cracker crumbs, oats, brown sugar and melted butter; set aside.

Remove crust from oven; cool slightly.

Spread 4 Tablespoons of the marshmallow cream in thin layer over crust. Pile remaining 3 Tablespoons in line along 1 short edge of crust (this will become the gooey marshmallow center). Sprinkle graham cracker mixture evenly over marshmallow; sprinkle with chocolate chips.

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Starting with edge that has thick marshmallow, carefully roll up crust. Do not squeeze or marshmallow will ooze out. Place seam side down in ungreased 9x5" loaf pan.

Bake 8 minutes longer Remove from pan to serving plate or cutting board. Cut into 1" thick slices.

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