



5 Ways to Make S'mores!

Ingredients:

- Graham crackers
- Chocolate of your choice
- Marshmallows

1. How to make S'mores with fire-roasted marshmallows

- a. Break a graham cracker in half and lay the two halves on a plate.
- b. Top with a square of chocolate.
- c. Roast a marshmallow over the fire to get it nice and melted.
- d. Once nicely roasted, sandwich the marshmallow between the graham cracker, chocolate and then top with another graham cracker.
- e. Press down slightly and enjoy while warm and melted.

2. How to make S'mores in the oven

- a. Preheat your oven to broil.
- b. On a sheet pan, add your graham cracker halves (leave an inch of space or so around the graham crackers as the marshmallows will expand).
- c. Top with the square of chocolate.



- d. Top the graham crackers with a marshmallow, either jet puffed size, jumbo or the new stacking marshmallows.
- e. Place on a rack five to six inches below the top of the oven.
- f. Leave the door open three to four inches so you can peek in.
- g. Watch for 20 to 30 seconds for them to char and expand.
- h. Remove from the oven and cover with additional graham crackers and serve.

3. How to make S'mores in the microwave

- a) On a plate, add a graham cracker half and cover with a square of chocolate.
- b) Top the graham cracker with a marshmallow.
- c) Microwave for 15 seconds.
- d) Top with another graham cracker half and enjoy immediately.

4. How to make S'mores on a gas stove

- a. On a plate, add a graham cracker half and cover with a square of chocolate.
- b. Top the graham crackers with a marshmallow.
- c. Using a skewer, turn your gas stove onto high heat and hold the marshmallows over the flame.
- d. Let the marshmallow roast for a couple of seconds and then turn off your stove.
- e. Using the second graham cracker square, put the marshmallow over the chocolate, press the graham cracker over it while taking the skewer out.

5. How to make S'mores on the grill/BBQ

- a. On a plate, add a graham cracker halfand cover with a square of chocolate.
- b. Top the graham cracker with a marshmallow.
- c. Using a skewer, turn your grill onto high heat and roast the marshmallow over the heat of the grill, making sure not to touch the marshmallow to the grill, or to hold your fingers/hands over the hot surface.
- d. Using the second graham cracker square, put the marshmallow over the chocolate, press the graham cracker over it while taking the skewer out.

Alternate fun ideas for S'mores

- Use a cookie of your choice instead of graham crackers.
- Put a small spoonful of peanut butter under the chocolate for chocolate peanut butter S'mores.
- Swap out the chocolate for a spoonful of chocolate hazelnut spread.
- If you want to make room temperature S'mores, you can make them ahead of time, let them cool or put them in the refrigerator, then dip them in chocolate!