

S'mores - without a campfire

Many people have made the traditional s'mores over a campfire, toasting the marshmallow on a stick until it's gooey and sandwiching it between two graham crackers with a piece of a chocolate bar. Yummy!

But sometimes we don't have a campfire. Even at Camp Li-Lo-Li, if we make s'mores for an evening snack for lots of campers, we make them in the oven. :)

Here are some ways to make s'mores without a campfire.

Oven S'mores

1. First line a cookie sheet with parchment or foil, then pairs of graham cracker squares (just a few, or fill the pan!) You will need 2 crackers for each s'more.
2. Place marshmallows (mini or regular large ones) on one side of each pair of graham crackers and place chocolate on the other graham cracker (chocolate chips or a piece of chocolate bar)
3. Broil for 1-2 minutes. Make sure to keep an eye on them! They brown quickly!! They can also be baked at 400° for about 4 minutes, until the marshmallows puff up and the chocolate starts to melt.
4. Remove from the oven, match a marshmallow top to a chocolate bottom and create a sandwich. Be careful! They will be very hot!



Microwave S'mores

1. On paper towel place 1 graham cracker square.
2. Top with chocolate and a marshmallow.
3. Microwave on high 15 seconds or until marshmallow puffs.
4. Remove from microwave oven and cover with another graham cracker.
5. Eat like a sandwich.

Creative S'Mores

To mix things up, try one or more of these ideas:

- **different kinds of cookies** in place of the graham crackers (chocolate chip, fudge stripes, Oreos, etc.)
- **different kinds of chocolate candy** (chocolate mint, chocolate caramel, chocolate peanut butter cups, etc.)
- **add more ingredients** (peanut butter, caramel, nuts, M&Ms, etc.)

