



S'mores Ideas from Windham Parks & Recreation

Everyone is familiar with that staple of camping fun, the s'more. What could be better than a marshmallow roasted over the campfire and squished between two sections of graham cracker with chocolate?

Well, since you asked... Here are a few suggestions to jazz up the traditional s'more! But this is just a list to get you started. When it comes to s'mores variations and add-ons, your imagination is the only limit!

S'mores Variations

Instead of chocolate squares, try: Reese's PB cups, Kit Kats, peppermint patties, Nutella, cookie butter
Instead of graham crackers, try: Oreos, Rice Krispies treats, chocolate chip cookies, fudge stripe cookies, chocolate or cinnamon graham crackers

To enhance a traditional s'more, add: sliced bananas or strawberries, powdered cinnamon, peanut butter, caramel sauce, toasted coconut

And what about those who may not be able to build a campfire? We've got you covered too!

How do you make S'mores in the oven?

- Preheat your oven to broil.
- Place graham cracker halves topped with the square of chocolate on a sheet pan, spaced about an inch apart.
- Top the graham crackers with a marshmallow.
- Place on a rack 5-6 inches below the top of the oven, and leave the oven door open a few inches so you can peek in.
- Watch for 20-30 seconds for marshmallows to brown and expand.
- Remove from the oven and cover with additional graham cracker halves. Serve.

How do you make S'mores in the microwave?

- Place graham cracker half topped with a square of chocolate on a microwave-safe plate.
- Top the graham crackers with a marshmallow.
- Microwave for 15 seconds.
- Top with the second graham cracker half and enjoy immediately.

How do you make S'mores on the grill?

- Prepare for your s'more by placing a graham cracker half topped with a square of chocolate on a plate.
- Turn your grill on to high heat.
- Run the end of a skewer through your marshmallow, and hold it out over the surface of your grill. (Be sure the marshmallow isn't touching the grill surface!)
- Rotate your marshmallow, watching as it starts to roast and brown to your desired consistency.
- Put the cooked marshmallow onto the chocolate, then press the second graham cracker half down onto it while pulling the skewer out.