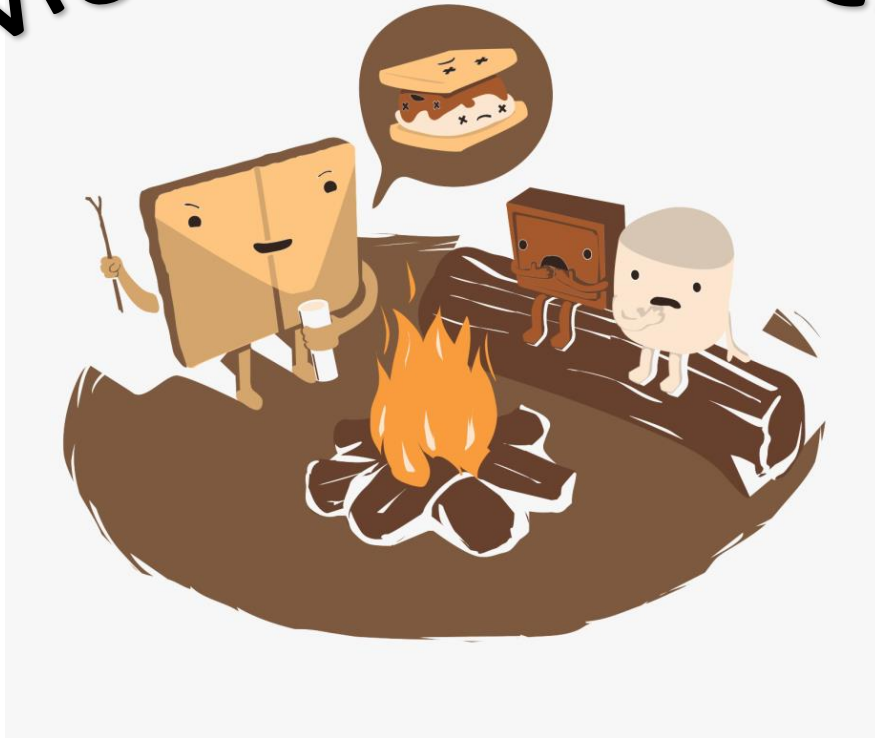


More to S'mores!



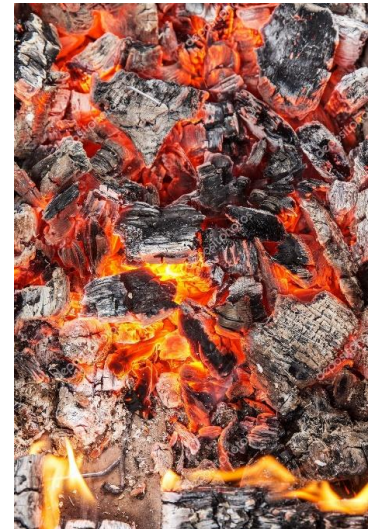
Most people know the usual suspects when it comes to the ingredients for making a s'more: 2 graham crackers, a piece of chocolate and a toasted marshmallow. While this has become a campfire staple don't be afraid to break out from the original and put your own spin on this fun dessert. Below we will give you some fun recipes and suggestions for your next campfire.

The Marshmallow

This is the heart and soul of your s'more so we don't want to get too crazy here. One fun option would be to make your own marshmallows to use for your s'mores. Here is a [simple recipe](#) that uses basic ingredients you can find at the store. Originally marshmallows were created using the ground up root of a plant instead of gelatin to stabilize the mixture. This plant was the Marsh Mallow which is how the treat got its name. [More fun history of marshmallows.](#) Some companies do make flavored marshmallows as well if you wanted to experiment with them.



The biggest controversy is the proper way to cook your marshmallow. Some prefer to slowly roast the marshmallow delicately turning it over the coals to get the perfect gooey center and smooth tan outside. Others set their marshmallow ablaze and hold it proudly above them like the statue of liberty before blowing it out and calling their blackened marshmallow done. To each their own but for this article we recommend slowly roasting your marshmallow over the coals or a low fire for the best results. But wait you say you don't have a fire! Don't worry marshmallows can be cooked over a stove which has gas burners, electric coils and even a glass top. You can also use hot plates, gas grills, charcoal grills, roast them in the oven or even the microwave.



The perfect bed of coals for roasting your marshmallow --->

The "Graham Cracker"

This is simply an edible plate for your s'more creation so don't be limited to that box of graham crackers you forgot were in the back of your pantry from the last time you made s'mores. Below are some great options but really anything in the cookie aisle will work.

Edible Plate Options

- Freshly made chocolate chip cookies (bonus points if you made them in your Dutch oven over the fire)
- [Homemade graham crackers](#)
- Oreos (Original, Double Stuffed or any of their newest flavors) For best results use 1 Oreo and separate it so the cr me can melt with the marshmallow
- [Stroopwafels](#) silly name I know but trust me these will change your life
- Frozen mini waffles (cook them in the toaster first or over the campfire but be careful not to burn them)
- Girl Scout cookies
- Nilla wafers
- Pretzels
- Pizelles
- Ritz crackers or ruffled potato chips create a nice sweet and savory treat
- Biscuits
- French Macaroons
- Rice Krispy treat
- Really the possibilities are endless!!!



Pizelles



The “Chocolate”

The chocolate helps bring the s’more all together and helps introduce the graham cracker to the marshmallow. A great tip even when making a classic s’more is to set your graham cracker/ edible plate substitute next to the fire with the chocolate on it so it gets just enough heat to soften and slightly melt by the time your marshmallow is ready. This can be done at home in the oven, toaster oven or microwave. This works especially well with the Oreos and stroopwafels mentioned above as well as some of the thicker candy options below like the peanut butter cups.



- Any thin flat chocolate bar (milk, dark, white, w/ almonds, etc)
- Fancy dark and flavored chocolate bars or squares
- Peanut butter cups can be the perfect throw in for your freshly toasted marshmallow
- Or just straight peanut butter instead of chocolate
- Nutella
- Cookie Butter
- Anything that is relatively thin from the candy aisle will work, thicker bars can be cut thinner to work too.

But wait there’s more!

Why stop now with our ground breaking s’mores ingredients you can add even more to make your s’more creation your own!

- Sliced fruit
- Dash of spice such as cinnamon, nutmeg, or even chili powder
- BACON
- [CANDIED BACON](#)
- coconut
- marshmallow fluff
- thinly sliced fudge
- try some light cheeses such as Brie or Mascarpone



Instead of placing chocolate on your s’more (or for even more chocolate haha), have a bowl of melted chocolate or caramel to dip your s’more into. Viola campfire fondue

Did your graham crackers get crushed when everything got packed into the car? No problem toast your marshmallows as usual, melt some chocolate in a pot or bowl and place the crushed graham crackers in another bowl. Once your marshmallow is ready dip it carefully into the chocolate then roll it in the graham cracker crumbs. Crisis averted!



Recipes to try out

[Indoor Oven S'mores](#)

[Cast Iron S'mores Dip](#)

[15 Creative S'mores](#)

[Peach and Brie S'mores](#)

[More fun S'more recipes including some savory options](#)

