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s'mores

ADAMS



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LISA ADAMS



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milky way melt

**4 Milky Way Mini candy bars,
regular or dark chocolate**

**1 graham cracker,
broken in half**

1 marshmallow

Distribute Milky Way Minis evenly on 1 of the graham cracker halves and melt. Because the chocolate is thinner than a standard chocolate bar, you won't need to heat your s'more as long as usual. Roast the marshmallow. When candy bar pieces have softened, remove graham cracker from heat, add roasted marshmallow and top with remaining graham cracker half.

VARIATIONS You can make this s'more with a graham cracker-size piece of a standard Milky Way bar. I prefer the Minis because they are easier to spread evenly over the graham cracker, and I like mixing the light and dark varieties in the same s'more. But the essential flavor can be achieved either way.

If you don't want quite so much nougat, you can use 2 Milky Way Minis and fill in the rest of the graham cracker with regular chocolate bar pieces.





piña colada

1 coconut cookie

Splash of rum (optional)

White, milk, or dark chocolate, to taste

1/2 graham cracker

1 marshmallow, preferably a Smashmallow Coconut Pineapple or Jet-Puffed Toasted Coconut

1 slice pineapple, about 1/2 inch thick

Briefly dip the bottom side of the cookie in the rum, if using. Arrange chocolate on the graham cracker and melt. Roast the marshmallow. Once the chocolate has melted, remove graham cracker from heat. Top with pineapple slice, roasted marshmallow, and cookie.

VARIATION No cookies or special marshmallows on hand? Use coconut chocolate instead of plain, such as a Mounds bar, Lindt Excellence Coconut chocolate bar, or Lindt Excellence White Coconut chocolate bar.



toasted coconut caramel

2 to 3 Hershey's Caramel Kisses, or any caramel-filled chocolate

1/2 graham cracker

1 Jet-Puffed Toasted Coconut marshmallow (hard to find but worth it)

1 Samoa or Caramel deLite Girl Scout cookie or similar cookie

Arrange Kisses on the graham cracker and place over heat. Roast the marshmallow. Once Kisses look soft or slightly melted, remove graham cracker from heat and top with roasted marshmallow. Finish with the cookie. This s'more will work with a regular marshmallow, but the toasted coconut variety is truly delicious.

Note: If it's not Girl Scout cookie season, you should be able to find Keebler Coconut Dreams in your local supermarket.

strawberry balsamic

White chocolate, to taste

1 graham cracker,
broken in half

1 marshmallow

1 slice strawberry,
1/2–1 inch thick

Balsamic vinegar, to taste

Arrange chocolate on 1 of the graham cracker halves and melt. Roast the marshmallow. Once the chocolate has melted, remove graham cracker from heat and add strawberry slice and marshmallow. Pour a bit of balsamic vinegar into a small dish and dip one side of remaining graham cracker half in the vinegar until coated (the longer you leave it in, the more balsamic flavor you will get). Top s'more with the graham cracker, vinegar side down.

VARIATION For a fancier presentation, serve open faced with strawberry slices on top.

marzi-pear

2 to 4 squares marzipan-
filled chocolate

1 graham cracker,
broken in half

1 marshmallow

1 slice fresh, ripe pear,
about 1/2 inch thick

Arrange marzipan chocolate on 1 of the graham cracker halves and melt. Roast the marshmallow. Once chocolate has melted, remove graham cracker from heat and add the pear slice. Top with roasted marshmallow and remaining graham cracker half.



spicy mayan chocolate

Dark chocolate, to taste

2 chocolate cookies or 1
cookie and 1/2 graham cracker

1 marshmallow

Cayenne pepper, to taste

Cinnamon, to taste (optional)

Arrange chocolate on cookie or graham cracker and melt. Roast the marshmallow. Once the chocolate has melted, remove cookie or graham cracker from heat. Sprinkle chocolate with cayenne pepper and cinnamon (if using), add marshmallow, and top with chocolate cookie.

Note: You can omit the cayenne and use pieces of a spicy chocolate bar instead.

