

s'mores

Gourmet TREATS for Every Occasion

With refreshing new takes on the classic campfire dessert, *S'mores* is bursting with recipes that really live up to its name and will leave everyone clamoring for "some more!"

From inventive techniques for melting chocolate and roasting marshmallows while camping or at home to unexpected and delightful ingredients that embellish the classic s'more, you can try more than 60 of these luscious treats. Sweet combinations of fruits, cookies, breads, sauces, candy, chocolates, and the one ingredient that binds them all together—a roasted marshmallow—make this goody hard to resist.

Before sampling decadent recipes like the Minty Brownie, Caramel Apple, or Chocolate Raspberry Croissant, learn tips on campfire cookery, indoor cooking, finding the best ingredients, and creating your own unique recipes so the next s'more you taste will be the best!



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lisa adams

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Treats that look and taste gourmet, but are fun and easy to make!

Learn about roasting marshmallows, melting chocolate, and how to make dozens of delightful s'mores whether you're outdoors or in the kitchen.

Lisa Adams is a writer, camping veteran, and lifetime sweet tooth who is delighted to bring these three passions together in this one yummy recipe collection. When not munching on s'mores, Lisa spends her time as a writer and editor whose work has appeared in print, on television, and on the Web. She lives in Menlo Park, California, with two of her favorite and most ravenous s'mores fans, John and Emma.

From a young age, Joyce Oudkerk Pool had a fascination with travel and photography. During her teens and early twenties, she lived in and explored the different cultures of Europe, Israel, South America, Central America, and North America. She received her Associate of Arts degree in art, focusing on drawing, painting, and photography, but eventually landed at Brooks Institute in Santa Barbara, California, to pursue a Bachelor of Science in Photography. In 1986, Joyce started her own commercial photography business, specializing in food and still life. Her clients include national and international designers, advertising agencies, and publishers. Joyce's passion for photography, food, and travel can be seen in many of her projects, cookbooks, and her personal work.

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holiday favorites

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best brownies

BROWNIES ARE SCRUMPTIOUS IN S'MORES. YOU CAN VARY ALMOST ANY RECIPE IN THIS BOOK BY SUBSTITUTING A BROWNIE FOR A TOP GRAHAM CRACKER.

hazelnut raspberry brownie

1/2 graham cracker

Nutella

4 fresh raspberries

1 marshmallow

1 brownie square

Slather the graham cracker generously with Nutella and then arrange raspberries over top. Roast the marshmallow and add to the raspberries and chocolate on the graham cracker. Top with brownie square.

minty brownie

1 marshmallow

A handful of Junior Mints

2 brownie squares OR 1 brownie square and 1/2 graham cracker

Roast the marshmallow. If desired, melt Junior Mints on the brownie or graham cracker bottom (see page 21). When ready, add roasted marshmallow and top with brownie square.

note: While all meltable mints are a s'more-lover's friend, Junior Mints work wonderfully with brownies because they are gooey without melting, and their flavor is strong enough to complement even the most chocolatey brownie.



Minty Brownie



tracey's caramel apple

THIS TASTY TREAT IS EVEN BETTER THAN THE CARNIVAL FAVORITE.

1 marshmallow

2 chewy caramels

2 green apple slices, cut into

1/2-inch-thick slices

Skewer the marshmallow followed by the two caramels with a roasting stick and roast. When the caramels have melted over the top of the marshmallow and the marshmallow is cooked to your liking, slide onto one of the apple slices. Top with remaining apple slice.