



How to Make S'mores at Home!

No Campfire
Required!

Supplies:

- Marshmallows
- Graham Crackers
- Chocolate Squares



Steps 1 & 2

First, set the oven to Broil.

Second, place tin foil at the bottom of a sheet pan. This can get a bit messy!





Step 3

Assemble your s'mores on the sheet pan. You may want to squish the marshmallows a little bit so that they don't roll.

Note:

You can keep the top of the s'mores on the sheet pan if you want to toast the graham cracker, or you can take them off and put them to the side for after the s'mores are done.





Step 4

Place the sheet pan in your oven near the broiler. The marshmallows get toasted pretty quickly so you won't need to leave them in there for very long.

Step 5

After your s'mores are toasted the way you like them it's time to take them out of the oven, and place your last piece of graham cracker on top to make a sandwich.





Step 6

Enjoy your
s'mores! Yum!

Creative S'mores Ingredients:

If you want to branch out and try something new you can substitute or add these creative ingredient alternatives!

- Peanut butter cups
- Nutella
- Peanut butter
- PB & J
- Chocolate graham crackers
- Rice Krispies
- Caramel
- Snickers or Milky Way bars
- Keebler Fudge Striped Cookies
- Fruit like berries and banana slices
- Ice cream (but don't put it in the oven, add it later!)
- Chocolate chip cookies
- Oreo cookies