This American classic is everyone's favorite childhood treat! S'mores are thought to have gotten their name from frequent requests for "some more" whenever they were made.

There is no "right" way to make a S'more. Anyway you like it, is the right way. This recipe is one that has been passed down through years of family and scout camps. If your children haven't tasted them yet, then you need to make sure to bring the right stuff to make them for your next camping trip, because they are missing out on an American classic.

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| S'mores |

Traditionally made over an oven bonfire, but you can bring this treat into the kitchen. Some people think you can't have or enjoy S'mores without a large bonfire, but you can. Home in front of the stove is ok, but really you should be out tent camping. No one is really sure who invented S'mores, because the recipe has basically been passed around by word of mouth since then. The first known recipe appeared in the 1927 Girl Scout hand book called Tramping and Trailing with the Girl Scouts.

Check out more of Linda's favorite [Cookie Recipes](http://whatscookingamerica.net/Cookie.htm) and [Secrets To Making Perfect Cookies](http://whatscookingamerica.net/Cookie/CookieTips.htm). Another favorite campfire recipe that will bring back memories - [Campfire Banana Boats.](http://whatscookingamerica.net/Cookie/Smores/BananaBoat.htm) These delicious Banana Boats are like a [S'mores](http://whatscookingamerica.net/Cookie/Smores/Smores.htm), but made with bananas.

**Campfire S'mores - How To Make S'mores**

Recipe Type: [Chocolate](http://whatscookingamerica.net/ChocolateRecipes.htm), [Marshmallows](http://whatscookingamerica.net/Candy/Marshmallow.htm)  
Yields: serves many  
Prep time: 3 min  
Cook time: 5 min

**Ingredients Needed:**

Graham crackers, broken into squares  
Hershey's plain milk chocolate bars, broken into sizes to fit the graham cracker squares  
Large marshmallows

**Equipment Needed:**

8 wood sticks or long metal skewers (for roasting the marshmallows)  
Bonfire, campfire, fire pit, or an commercial indoor S'mores Maker

**Directions:**

Take one (1) large graham cracker and break it in half (one for top cracker and one for bottom cracker). Notice graham crackers are scored across the middle, creating two sub-crackers. Break apart at this part. Repeat with additional graham crackers.

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| whole graham cracker | half graham cracker |

Unwrap chocolate bar. Break bar into smaller pieces as indicated by manufacturer's indentations in the surface of the chocolate. Cover one of the graham cracker halves with chocolate pieces to fit your graham cracker.

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| Hershey Chocolate Bar | Chocolate squares | chocolate on cracker |

Put a marshmallow (or two) on the stick and hold it over the fire until roasted. Toast marshmallows over a campfire, turning the stick until the outside of the marshmallow is golden brown and just starting to get mushy. NOTE: Some people like to roast them for a few minutes, then make them catch on fire, blow them out, and then the marshmallows are done to their liking. Your choice on how you like your marshmallows!

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| Bonfire | marshallow on stick |

Take your toasted marshmallow (still on the stick), and lay it on the side of the graham cracker with the chocolate. Now take the other half of the graham cracker and cover the hot marshmallow, pressing down firmly enough to pull out the stick.

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| making a smore | smore ready to eat |

When the S'more is fully assembled, let it sit for a few seconds. The heat will somewhat melt the chocolate and you won't burn your mouth! Now squish the S’more between your fingers and eat it. Make sure to lick the "marshmallow goo" that slides out the sides.

**Indoor (kitchen) S'mores - No campfire necessary**

You do not have to plan a camping trip or get the fireplace going to enjoy S’mores. You can make them in your kitchen!

* Graham crackers, broken into squares
* 1 bag semi-sweet chocolate chips
* 1 bag of mini-marshmallows

Pre-heat oven to broil (high heat) with baking rack 5 inches down from the top of the oven. Line a cookie sheet with parchment paper or aluminum foil.

Take one (1) large graham cracker and break it in half (one for top cracker and one for bottom cracker). Notice graham crackers are scored across the middle, creating two sub-crackers. Break apart at this part. Repeat with additional graham crackers.

Place graham crackers side by side in rows without any gaps on prepared cookie sheet.

Spread mini-marshmallows evenly across the graham crackers that will be used for the bottoms. Top each one with chocolate chips.

Place the cookie sheet in the oven with the door slightly cracked. Broil for approximately 5 to 10 minutes, carefully watching them so they don’t burn. When the marshmallows have turned a golden brown on the edges, remove the cookie sheet from the oven.

Place the remaining graham crackers on top of the broiled smores; press each one down gently. Allow them to cool for a few minutes and serve.

**Microwave S'mores**

* Graham crackers, broken into squares
* Hershey's plain milk chocolate bars, broken into sizes to fit the graham cracker squares
* Large marshmallows

Take one (1) large graham cracker and break it in half (one for top cracker and one for bottom cracker). Place one graham part on and plate and top it with a large marshmallow. Put in the microwave on High for 10 to 12 seconds or under the marshmallow doubles in size; remove the plate from the microwave.

Top the hot marshmallow with a square of chocolate and then with the remaining graham cracker part. Squeeze down until the marshmallow begins to puff out of the sides of the s'more.

Eat and enjoy!