



**TOP 40 BEST**  
**S'MORES**  
**RECIPES**  
**EVER**



# s'mores!

**GOOEY, MELTY, CRUNCHY**  
**RIFFS ON THE CAMPFIRE**  
**CLASSIC**



**Not just for summer camping trips, these twists on the classic s'mores recipe will have people asking for 's'more!' all year long.**





#1

## CANDIED BACON S'MORES

GRAHAM CRACKER + DARK CHOCOLATE +  
MARSHMALLOW + CANDIED BACON =  
A LITTLE PIECE OF HEAVEN

TRY ON YOUR NEXT ADVENTURE  
OR JUST A NIGHT AT HOME.

DON'T LET THE CANDY BACON COUNT YOU OUT.  
COAT SOME STRIPS OF BACON WITH BROWN  
SUGAR, PLACE ON AN ALUMINUM FOIL LINED  
BAKING SHEET, AND BAKE IN A 375 - 400°F  
OVEN FOR ABOUT 15-25 MINUTES, UNTIL THE  
BACON IS CRISPY. TRANSFER TO SOME PAPER  
TOWELS TO COOL, AND BOOM. CANDIED BACON



# #2 ROASTED BERRY S'MORES



Yield: 3-4 cups roasted berry Sauce Prep Time: 5min Cook Time: 30min Total Time: 35min

## INGREDIENTS

1 quart fresh strawberries, hulled and quartered  
1 pint fresh blueberries  
1 pint fresh raspberries  
1/3 cup sugar  
1/2 vanilla bean, seeds removed

1 q1/8 teaspoon cardamom  
Campfire® Marshmallows Giant Roasters  
waffle cookies (or graham crackers or shortbread cookies)  
milk chocolate bars



## DIRECTIONS

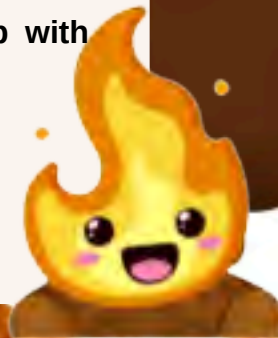
Preheat oven to 450 degrees. In a large bowl, toss together berries, sugar, vanilla and cardamom.

Spread onto a rimmed baking sheet and bake for 20-25 minutes or until the fruit is soft and tender. Allow to cool.

**Assemble:**

Roast Campfire® Marshmallows Giant Roasters until golden brown and gooey. Place a piece of milk chocolate onto one waffle cookie. Top with roasted marshmallow and drizzle with reserved berry sauce.

Top with second waffle cookie. Enjoy!



Gourmet

# S'MORES



TRY THESE... OR MAKE YOUR OWN CREATIONS!

## #3 *The Nutty Buddy*

GRAHAM CRACKER | PEANUT BUTTER CUP  
ALL NATURAL ARTISAN VANILLA BEAN MARSHMALLOW

## #4 *Salted Caramel*

GRAHAM CRACKER | MILK CHOCOLATE | SEA SALT  
ALL NATURAL ARTISAN CARAMEL SWIRL MARSHMALLOW

## #5 *The Samoa*

GRAHAM CRACKER | MILK CHOCOLATE  
ALL NATURAL ARTISAN TOASTY COCONUT MARSHMALLOW

## #6 *The Grasshopper*

GRAHAM CRACKER | PEPPERMINT PATTY  
ALL NATURAL ARTISAN PEPPI-MINT' MARSHMALLOW



# S'MORES



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## MEXICAN TACO S'MORES

ADD CINNAMON AND CHILI POWDER TO YOUR SMORES FOR THAT ONE, TWO PUNCH OF FLAVOR.



#8

## THE ELVIS S'MORES

ADD BACON, BANANA AND PEANUT BUTTER TO YOUR S'MORE AND CALL IT A DAY IN FLAVOR TOWN!





#9

## CHOCOLATE COVERED POTATO CHIP S'MORES

ADD YOUR FAVORITE BRAND OF  
POTATO CHIP DIPPED IN CHOCOLATE  
TO YOUR S'MORE FOR THIS  
DELIGHTFUL  
TREAT!



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## RICE KRISPIES S'MORES

ADD RICE KRISPIES TREATS TO YOUR  
SMORES FOR ;MORE OF AN OOEY  
GOOEY TIME.





# S'MORES



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## OREO COOKIE S'MORES

OPEN YOUR OREO COOKIE AND ADD THE MARSHMALLOW AND CHOCOLATE TO TRY THIS TREAT!



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## PEANUT BUTTER CUP

ADD A PEANUT BUTTER CUP TO YOUR S'MORE SEE THE TAKE ON THIS TREAT.







# S'MORES



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## MILKY WAY S'MORES

TAKE AN INDIVIDUAL SIZE MILKWAY AND CUT IN HALF LENGTH WISE. ADD TO YOUR TOASTED MARSHMALLOW AND GRAHAM CRACKER.



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## CHOCOLATE CANDY

AUSE ANY CHOCOLATE CANDY TO ADD IN PLACES OF THE HERSHEY CHOCOLATE AND TRY MANY OTHER OPTIONS ON YOUR S'MORES.





# S'MORES



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## CARMEL APPLE S'MORES

ADD A THIN SLICE OF GREEN APPLE, CARAMEL SAUCE TO YOUR CHOCOLATE, GRAHAM CRACKER AND TOASTED MARSHMALLOW.



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## PUMPKIN PIE S'MORES

ADD A SQUARE OF YOUR PUMPKIN PIE TO THE CHOCOLATE, GRAHAM CRACKER, AND TOASTED MARSHMALLOW.





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## BROWNIE S'MORES

REPLACE THE CHOCOLATE IN YOUR S'MORE WITH A SQUARE OF YOUR FAVORITE BROWNIE FOR A NEW TWIST.



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## ICE CREAM S'MORES

ADD YOUR FAVORITE ICE CREAM, CHOCOLATE DRIZZLE, GRAHAM CRACKER AND TOASTED MARSHMALLOW.  
FEEL FREE TO ADD OTHER SAUCE AND NUTS TO YOUR TREAT.





## CHOCOLATE CHIP COOKIE

USE CHOCOLATE CHIP COOKIES  
INSTEAD OF THE GRAHAM CRACKERS.  
ADD TOASTED MARSHMALLOW  
AND MORE CHOCOLATE OR USE A  
CAMEL SAUCE.



CHOCOLATE DIPPED  
PUT YOUR TOASTED MARSHMALLOW  
IN THE GRAHAM CRACKER AND DIP  
THE WHOLE THING IN MELTED  
CHOCOLATE.





# S'MORES



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## BANANA S'MORES

TRYING TO BE A BIT HEALTHIER, USE BANANA SLICES FOR THE GRAHAM CRACKERS PUT THE TOASTED MARSHMALLOW BETWEEN DIP IN CHOCOLATE



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## CHEESECAKE S'MORES

ADD A SQUARE OF CHEESECAKE TO YOUR TRADITIONAL S'MORES, MORE. YOU CAN USE CHOCOLATE OR CARAMEL SAUCE INSTEAD OF THE TRADITIONAL CHOCOLATE IF YOU CHOOSE.





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## BACON WEAVE S'MORES

COOK YOUR BACON IN A WEAVED PATTERN. CUT SQUARE SECTIONS OUT AND USE THE BACON WEAVE AS THE GRAHAM CRACKER, ADD CHOCOLATE AND TOASTED MARSHMALLOW.

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## CHEESECAKE S'MORES

ADD A SQUARE OF CHEESECAKE TO YOUR TRADITIONAL S'MORES MORE. YOU CAN USE CHOCOLATE OR CARAMEL SAUCE INSTEAD OF THE TRADITIONAL CHOCOLATE IF YOU CHOOSE.





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## BLACKBERRY WHITE CHOCOLATE

GRAHAM CRACKER, WHITE CHOCOLATE,  
SLIGHTLY SMASHED BLACKBERRIES AND  
DULCE DE LECHE. A TWIST  
ON THE TRADITIONAL S'MORES.



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## WAFFLE S'MORES

USE MINI FROZEN WAFFLES TOASTED, ADD  
CHOCOLATE OR CHOCOLATE SAUCE,  
TOASTED MARSHMALLOW  
AND ENJOY!





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## TACO S'MORES

USE SUGAR COOKIE DOUGH AN SHAPE LIKE TACOS. YOU CAN USE FOIL SHAPED OVER A PAPER TOWEL

HOLDER FOR THE SHAPE OF THE TACOS. ONCE THE SUGAR COOKIES ARE BAKED STUFF WITH CHOCOLATE



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## PANCAKE S'MORES

USE MINI PANCAKES AS TACOS AND FILL WITH CHOCOLATE OR CARAMEL SAUCE AND MINI TOASTED MARSHMALLOWS.







# S'MORES



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## PEEP S'MORES

USE PEEPS INSTEAD OF THE TRADITIONAL S'MORES MARSHMALLOW.



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## PEEP BROWNIE S'MORES

USE BROWNIE INSTEAD OF CHOCOLATE, PEEPS INSTEAD OF MARSHMALLOW ON THE GRAHAM CRACKERS FOR A NEW FLAVOR.





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## GINGERBREAD S'MORES

USE GINGERBREAD COOKIES ADD, CARAMEL OR CHOCOLATE SAUCE AND TOASTED MARSHMALLOW.



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## CHOCOLATE/STRAWBERRY

ROASTED MARSHMALLOW + SLICED STRAWBERRY + DARK CHOCOLATE CANDY BAR + GRAHAM CRACKERS





# S'MORES



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## AMAZING ANDES S'MORES

ROASTED MARSHMALLOW + ANDES MINT AND  
CHOCOLATE CANDY + CHOCOLATE GRAHAM  
CRACKERS



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## SHORTBREAD SENSATION

ROASTED MARSHMALLOW + MILK  
CHOCOLATE CANDY BAR + SHORTBREAD  
COOKIES





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## NUTS OVER NUTELLA

ROASTED MARSHMALLOW + NUTELLA SPREAD  
+ GRAHAM CRACKERS



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## CHERRY BROWNIE CHEESECAKE

CHERRY SAUCE + CHEESECAKE + BROWNIE  
+ ROASTED MARSHMALLOW BROWNIES ARE  
THE GRAHAM  
CRACKERS IN THIS ONE.





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## THIN MINT S'MORES

THIN MINT + ROASTED MARSHMALLOW



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## WAFFLE COOKIE S.MORES

WAFFLE COOKIE + ROASTED  
MARSHMALLOW + CHOCOLATE SAUCE OR  
CARAMEL SAUCE





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## LEMON BAR S'MORES

GRAHAM CRACKER + LEMON BAR  
SQUARE + ROASTED MARSHMALLOW  
+ CHOCOLATE SAUCE



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## LEMON COOKIE S.MORES

LEMON POPPY SEED COOKIE + LEMON  
CURD + TOASTED MARSHMALLOW

