

Disney PLANES FIRE & RESCUE



S'MORES RECIPE

Whether you are camping out in your own backyard or on an adventure in the wilderness, try these delicious s'more recipes!

PULASKI'S CAMPFIRE S'MORES



YOU WILL NEED:

Graham crackers, broken into squares.
Plain milk chocolate bars,
broken into sizes to fit the graham cracker squares.
1 bag of large marshmallows.
Wooden sticks (for roasting the marshmallows).
Campfire or fire-pit.

DIRECTIONS:

Take 1 graham cracker and break it in half (one for top cracker and one for the bottom). Unwrap chocolate bar. Break bar into smaller pieces. Cover the graham cracker halves with chocolate pieces to fit your graham cracker.

Put a marshmallow on a stick and hold it over the fire until roasted. 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. Let cool, eat and repeat.



OL JAMMER'S OVEN S'MORES



YOU WILL NEED:

Graham crackers, broken into squares.
1 bag semi-sweet chocolate chips.
1 bag of mini-marshmallows.
Pre-heat oven to broil.
Line a cookie sheet with parchment paper
or aluminum foil.

DIRECTIONS:

Take 1 graham cracker and break it in half (one for top cracker and one for the bottom). Place all graham crackers side by side in rows without any gaps on a prepared cookie sheet.

Spread mini-marshmallows evenly across the graham crackers that will be used for the bottoms. Sprinkle a layer of chocolate chips on top of the marshmallows.

Broil for approximately 5 to 10 minutes with the oven door cracked. Remove from the oven when the marshmallows have turned a golden brown on the edges.

Put the top and bottom pieces of the s'mores together. Press each one down gently. Let cool and eat.

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