



Backyard S'mores

For this recipe you'll need:

- 1 package of full size chocolate bars
- 1 box of Honey Maid graham crackers
- 1 bag of Kraft Jet-Puffed Marshmallows

Directions:

First you'll loosely break apart the graham crackers on the bottom of your Dutch Oven. I used two of the smaller packages found inside the box of graham crackers. Then you'll put a solid layer of yummy chocolate on top of that~ my favorite part! ha! ;) Then on top you'll put a nice fluffy layer of marshmallows.

Then we set it on some hot coals with the lid on with a few coals on the lid as well. Are you ready for a big tip? OK, here it goes. Do not leave your yummy s'mores while they are cooking, and walk over to the grill, cook a bunch of hot dogs & then come back to check 15 minutes later because you will come back to a very toasty (or also known as burnt!) dessert. If you don't believe me check out [my instagram post](#). ha! ;) It didn't really taste bad, but it wasn't a pretty picture. So we tried it again, and this time it was perfection! We had golden brown marshmallows & lots of yummy melted chocolate over graham crackers. So watch closely as it cooks. It will probably need only a few minutes before it's ready. Serve warm! Enjoy!

This recipe can be found at GingerSnapCrafts.com. :)

