

**How do you make a S’more?**

* The most basic answer is you break a graham cracker in half and lay the two halves on a plate.
* Top with a square of chocolate (If using a [Hershey’s bar](http://amzn.to/2rW5Rgy) this would be 2 rectangles).
* Then have a marshmallow, heated up that you add to the chocolate and top with the graham cracker.
* Press down slightly and enjoy while warm and melted.

**How do you make S’mores in the oven?**

* Preheat your oven to broil.
* On a sheet pan add your graham cracker halves (leave an inch of space or so around the graham crackers as the marshmallows will expand).
* Top with the square of chocolate.
* Top the graham crackers with a marshmallow, either [jet puffed size](http://amzn.to/2tSFDbm), [jumbo](http://amzn.to/2tSQj9Y) or the new [stacking marshmallows](http://amzn.to/2sYLJe3).
* Place on a rack 5-6 inches below the top of the oven.
* Leave the door open 3-4 inches so you can peek in.
* Watch for 20-30 seconds for them to char and expand.
* Remove from the oven and cover with additional graham crackers and serve.

**How do you make S’mores in the microwave?**

* Just a note, in a microwave you won’t have any of the delicious parts that have been charred.
* On a plate add the graham cracker half, cover with a square of chocolate.
* Top the graham crackers with a marshmallow.
* Microwave for 15 seconds.
* Top with graham cracker half and enjoy immediately.

**How do you make S’mores on the stove?**

* On a plate add the graham cracker half, cover with a square of chocolate.
* Top the graham crackers with a marshmallow.
* Using a skewer, turn you gas stove onto high heat and hold the marshmallows over the flame.
* Let the marshmallow “catch” fire for a couple of seconds before blowing it out and turn off your stove.
* Using the second graham cracker square, put the marshmallow over the chocolate, press the graham cracker over it while taking the skewer out.

**How do you make S’mores on the grill?**

* On a plate add the graham cracker half, cover with a square of chocolate.
* Top the graham crackers with a marshmallow.
* Using a skewer, turn you grill onto high heat and hold the marshmallows over the surface but not touching it.
* Let the marshmallow “catch” fire for a couple of seconds before blowing it out.
* Using the second graham cracker square, put the marshmallow over the chocolate, press the graham cracker over it while taking the skewer out.

**Alternate fun ideas for S’mores?**

* Use Oreos instead of graham crackers and make S’moreos (these are a family favorite).
* Put a small spoonful of peanut butter under the chocolate for chocolate peanut butter S’mores.
* Swap out the chocolate for a spoonful of [chocolate hazelnut spread](http://amzn.to/2tSIxwL).
* If you want to make room temperature S’mores, you can make them ahead of time, let them cool or put them in the refrigerator, then dip them in chocolate!