

TINY TONY'S S'MORES

WHAT YOU'LL NEED

- Mini Stroopwaffels or Belgian waffles
- 10 oz bag of large marshmallows
- Tiny Tony's - milk and/or dark
- 2 small, rimmed baking sheets lined with foil and sprayed with non-stick cooking spray



INSTRUCTIONS

1. Begin by turning the broiler setting on your oven or toaster oven on.
2. Halve your marshmallows with a sharp knife sprayed with non-stick cooking spray. This'll prevent the marshmallow from sticking to the knife. Place each half-cut side down onto pan.
3. Broil and rotate your marshmallows for about 2 minutes, until your marshmallows are as toasty as you'd like. Then, pull the sheet out and let your marshmallows cool for a few minutes.
4. Place either your mini Stroopwaffle or Belgian waffle piece on your other baking sheet. Now assemble your s'more with the marshmallows and Tiny Tony's, topping with another Stroopwaffle or Belgian waffle (respectively). For the final touch, you can place your baking sheet full of s'mores in a warm oven (325-350) for 2-3 minutes, until chocolate has just begun to melt.
5. Last, but not least, take out and dig in!

