

TONY'S CAMPFIRE GONE

WHAT YOU'LL NEED

- 10 oz bag marshmallows or mini marshmallows
- Tony's Chocolonely bar of your choice, broken into small pieces
- Waffle cones
- Tinfoil or eco foil
- Campfire or grill with golden hot embers!



INSTRUCTIONS

1. Start by spreading out enough tinfoil or eco foil to comfortably fit a waffle cone (and then some) inside. Take your cone and stuff it to the brim with chocolate and marshmallows. Make a pouch around your cone by folding your piece of foil tightly around the base of your cone, then more lightly around the top of the cone.
2. Place your foil pouch directly near the hot embers, but be careful, they're real hot! Leave the pouch near your embers for about 30 seconds (or less!) to heat the s'more and melt all of the goodies inside.
3. Carefully remove your foil pouch from the embers (sticks or skewers help here), leave to the side until cool to the touch. Once your foil is cool enough to touch, slowly uncover it from top to bottom, and dig in!

Hot Tip: It's a sticky situation! If you can set your foil pouch upright near your embers and remove/cool upright, it'll help keep your cone from getting gooey and messy.

