

# TONY'S CLASSIC CAMPFIRE S'MORE

## WHAT YOU'LL NEED

- 10 oz bag Marshmallows
- Tony's Choclonely bar of your choice, broken into small pieces
- Graham crackers or Stroopwaffels
- Long metal or wooden skewers, campfire or grill with golden hot embers!



## INSTRUCTIONS

1. First, place your marshmallow on the end of a long skewer and make sure it's long enough so your hands and fingers don't burn. Safety first!
2. Start rotating and twirling your marshmallow about 8-12 inches from the burning hot embers, not directly into the flame. The goal is to slowly toast the marshmallow to a golden brown, not to turn it into a torch.
3. Rotate slowly, and within about one to two minutes, you'll see the marshmallow turn a beautiful golden-brown. Yum! Place one graham cracker in a napkin or paper towel, and carefully slide the skewered marshmallow directly onto the graham. It helps if a friend is holding the skewer.
4. Place the chocolate piece directly onto the marshmallow and smush down using your second graham cracker. Wait a minute or two for the chocolate to melt, and for the marshmallow to cool down. The marshmallows can be molten hot, so be careful.

**Bonus tip:** Got tin foil around? Place your chocolate on a graham cracker square and set it on a piece of tinfoil near the fire. Let the choco melt while you roast your marshmallow for an extra gooey s'more!

