

OVEN-BAKED S'MORES

WHAT YOU'LL NEED

- Graham crackers or Stroopwaffels (use whatever makes you happy - we used old fashioned and cinnamon grahams)
- 10 oz bag of large marshmallows
- Tony's Chocolonely bar of your choice, broken into small pieces
- 2 baking sheets lined with foil and sprayed with non-stick cooking spray



INSTRUCTIONS

1. Place whole marshmallows onto your non-stick pan and place under broiler. Toast until golden brown (about 2 minutes). Remove from broiler and let cool for a few minutes.
2. Place graham cracker squares onto another foil lined sheet pan. Then, stack the toasted marshmallow, then the choco and the other graham square on top. Return to oven, heated to 325 degrees this time, until chocolate has begun to melt but not oozing out the sides of the graham squares (that's about 3-4 minutes).
3. Remove those toasty treats from the oven and enjoy!

Pro Tip: using a serrated knife to gently cut the graham crackers over their perforated lines can make 'em look really neat and pretty!

