



BIG TOP SCRUMPTIOUS S'MORES

Elevate your s'mores game with Mother's® Circus Animal chocolate bars, combining the traditional s'mores experience with a crunchy surprise.

Yield: 12 S'mores

Prep Time: 45 Minutes (plus setting time)

INGREDIENTS

- 1 x 9 oz. package of Mother's® Circus Animal Cookies
- 12 oz. milk chocolate chips
- 12 s'mores-sized marshmallows
- 24 graham cracker squares



DIRECTIONS

1. Set aside 24 of your favorite Mother's® Circus Animal Cookies for garnish.
2. Line a 9" x 13" baking tray with wax or parchment paper and lightly grease it to prevent sticking.
3. Melt the chocolate chips in the microwave in short bursts, stirring until smooth.
4. Spread the melted chocolate onto the prepared tray.
5. Press the selected cookies gently into the warm chocolate, front side up. Let it set in a cool, dry place for 3 hours or until firm.
6. Once set, remove the chocolate sheet from the tray. Use a table knife to score, then cut the chocolate into pieces sized to fit with the graham crackers.
7. Assemble and enjoy!

To Assemble at a Campfire: Toast the marshmallows over the fire using a stick or skewer. Once the marshmallows are toasted to your liking, sandwich between chocolate and graham cracker.

To Assemble Using a Broiler: Preheat your oven's broiler on HIGH. Place one graham cracker square on a baking sheet, top with chocolate and a marshmallow. Broil for 30-45 seconds, or until the marshmallow is golden brown. Carefully top the toasted marshmallow with another graham cracker square and enjoy.

CHEF'S NOTES

1. For the best results, lightly coat both sides of the wax or parchment paper with non-stick spray or a dab of oil. This helps the paper adhere to the tray without curling and ensures easy release of the chocolate once set.
2. Be cautious when broiling or toasting marshmallows, as they can go from perfectly golden to burnt in a matter of seconds.
3. If you don't have access to a broiler or campfire but do have a gas stove, you can combine methods to make your s'more. Warm the chocolate and graham cracker stack in the microwave or oven for just a few seconds, be careful not to melt the chocolate completely. Then, toast the marshmallow over a gas stovetop, just like you would outdoors. To assemble, use a graham cracker to fix the marshmallow onto the warm chocolate, creating your s'more as you would if gathered around a campfire.

