

S'MORE WAYS TO S'MORE

Easy Pan O' S'mores



What You'll Need

- 9 HONEY MAID Honey Grahams, broken crosswise in half (18 squares), divided
- 36 JET-PUFFED Marshmallows, halved, divided
- 1-½ pkg. (4 oz. each) HERSHEY'S® Semi-Sweet Baking Chocolate (6 oz.), chopped

How to Make

Heat oven to 350°F. Place 9 graham squares on bottom of 8-inch square pan. Top with 36 marshmallow halves; sprinkle with chocolate. Cover with remaining graham squares. Arrange 4 marshmallow halves, cut sides down, on top of each graham square. Bake 9 to 11 min. or until marshmallows are puffed and golden brown. Let stand 5 min.

RECIPE TIP

Substitute: Prepare using 4 HERSHEY'S® Milk Chocolate Candy Bars (1.55 oz. each), broken into pieces, for the semi-sweet chocolate.

Nutrition Information: Makes 18 servings. **Nutrition per serving:** Calories 130, Total fat 4g, Saturated fat 2g, Cholesterol 0mg, Sodium 60mg, Carbohydrate 23g, Dietary fiber 1g, Sugars 16g, Protein 1g

Classic Honey Maid S'mores



What You'll Need

- 4 HONEY MAID Honey Grahams, broken in half (8 squares)
- 4 JET-PUFFED Marshmallows, toasted
- 1 HERSHEY'S® Milk Chocolate Candy Bar (1.55 oz.), quartered

How to Make

Fill graham squares with marshmallows and chocolate squares to make 4 s'mores.

RECIPE TIP

Use Your Microwave: To make indoor s'mores, do not toast marshmallows. Place 4 graham squares on microwaveable plate; top with chocolate and marshmallows. Microwave on HIGH 15 to 20 sec. or until marshmallows puff. Cover with remaining graham squares; press together gently to secure.

Nutrition Information: Makes 4 servings. **Nutrition per serving:** Calories 150, Total fat 5g, Saturated fat 2.5g, Cholesterol 5mg, Sodium 110mg, Carbohydrate 24g, Dietary fiber 1g, Sugars 14g, Protein 2g, Vitamin A 0% DV, Vitamin C 0% DV, Calcium 2% DV, Iron 4% DV

S'more Ice Cream Treats



What You'll Need

- 9 HONEY MAID Honey Grahams, broken in half (18 squares), divided
- 1 cup hot HERSHEY'S® fudge ice cream topping, divided
- 2 cups JET-PUFFED Miniature Marshmallows
- 2 cups chocolate ice cream, softened

How to Make

Place 9 graham squares in single layer on bottom of foil-lined 9-inch square pan. Spread with ½ cup fudge topping; sprinkle with marshmallows. Top with layers of ice cream, remaining fudge topping and remaining graham squares; cover. Freeze several hours or overnight. Let stand at room temperature 10 min. before cutting into squares.

RECIPE TIP

Storage Know-How: Wrap leftover ice cream sandwiches individually in plastic wrap or foil. Store in freezer up to 1 week.

Nutrition Information: Makes 9 servings. **Nutrition per serving:** Calories 300, Total fat 9g, Saturated fat 4g, Cholesterol 10mg, Sodium 210mg, Carbohydrate 52g, Dietary fiber 2g, Sugars 33g, Protein 3g, Vitamin A 2% DV, Vitamin C 0% DV, Calcium 6% DV, Iron 6% DV

S'MORE WAYS TO S'MORE

S'mores Your Way



What You'll Need

- 1 HONEY MAID Honey Graham, broken in half (2 squares)
- 2 JET-PUFFED STACKERMALLOWs Marshmallows
- ½ HERSHEY'S® Milk Chocolate Candy Bar (½ of 1.55-oz. bar)

How to Make

MICROWAVE: Place 1 graham square on microwavable plate; top with marshmallows and chocolate. Microwave on HIGH 10 sec. or until marshmallows begin to puff; cover with remaining graham square.

GRILL: Fill graham squares with marshmallows and chocolate; wrap in foil. Grill 4 to 5 min. or until marshmallows begin to melt.

TOASTER OVEN: Heat toaster oven to 350°F. Fill graham squares with marshmallows and chocolate; place on foil-covered tray. Bake 3 min. or until marshmallows begin to melt.

RECIPE TIP

Substitute: Prepare using HERSHEY'S® Semi-Sweet Baking Chocolate.

Nutrition Information: Makes 1 serving. **Nutrition per serving:** Calories 220, Total fat 9g, Saturated fat 4.5g, Cholesterol 5mg, Sodium 120mg, Carbohydrate 33g, Dietary fiber 1g, Sugars 22g, Protein 3g, Vitamin A 0% DV, Vitamin C 0% DV, Calcium 6% DV, Iron 4% DV

S'more Marshmallow Pops



What You'll Need

- 12 pretzel sticks (4 inch)
- 12 JET-PUFFED Marshmallows
- 3 oz. HERSHEY'S® Semi-Sweet Baking Chocolate, melted
- ¼ cup HONEY MAID Honey Graham crumbs

How to Make

Insert one end of each pretzel stick in marshmallow. Dip, one at a time, in chocolate then in graham crumbs, turning to evenly coat marshmallow with each; place on parchment-covered baking sheet. Refrigerate 30 min. or until chocolate coating is firm.

RECIPE TIP

Special Extra: Roll in colored sprinkles in addition to the HONEY MAID Honey Graham crumbs.

Nutrition Information: Makes 6 servings. **Nutrition per serving:** Calories 160, Total fat 5g, Saturated fat 3g, Polyunsaturated fat 0g, Monounsaturated fat 0g, Trans fat 0g, Cholesterol 0mg, Sodium 100mg, Carbohydrate 28g, Dietary fiber 1g, Sugars 18g, Protein 2g, Vitamin A 0% DV, Vitamin C 0% DV, Calcium 0% DV, Iron 4% DV

Strawberry-Banana S'mores



What You'll Need

- 9 HONEY MAID Honey Grahams, broken in half (18 squares), divided
- 2 HERSHEY'S® Milk Chocolate Bars (1.55 oz. each), coarsely chopped or broken into squares
- 9 JET-PUFFED Marshmallows, cut in half
- 5 large fresh strawberries, sliced
- 1 banana, sliced
- ¼ cup strawberry jam

How to Make

Heat grill to medium-low heat. Place 9 graham squares on bottom of 9-inch square disposable foil pan; top with chocolate, marshmallows, berries and bananas. Spread remaining grahams with jam; place, jam sides down, over grahams in pan to make 9 s'mores. Grill 4 to 6 min. or until marshmallows are puffed and chocolate is melted. Cool 5 min. before serving.

RECIPE TIP

Substitute: Make in your oven. Heat oven to 350°F. Assemble s'mores as directed, substituting 9-inch square baking pan for the foil pan. Bake 9 to 11 min. or until marshmallows are puffed and chocolate is melted.

Nutrition Information: 9 total servings. **Nutrition per serving:** Calories 180, Total fat 4.5g, Saturated fat 2.5g, Cholesterol 5mg, Sodium 110mg, Carbohydrate 33g, Dietary fiber 1g, Sugars 22g, Protein 2g, Vitamin A 0% DV, Vitamin C 6% DV, Calcium 2% DV, Iron 4% DV