



S'more Your Way

The first recorded recipe for Some Mores was published in the 1927 Girl Scout guidebook "Tramping and Trailing with the Girl Scouts," showcasing the brilliant combination of gooey, campfire-roasted marshmallows tucked between two graham crackers and a piece of chocolate bar that soon became melty from the marshmallow's warmth.

The 1927	The Girl Scout Cookie	The Nutty Buddy	The Elvis	Birthday Cake	The Sophisticate
					
graham	your favorite Girl Scout Cookie	graham	graham	graham	graham
					
marshmallow	marshmallow	marshmallow	marshmallow	marshmallow	marshmallow
					
chocolate	chocolate	peanut butter cup	bananas	chocolate	dark chocolate
					
graham	your favorite Girl Scout Cookie	graham	peanut butter cup	sprinkles	raspberry
					
			graham	frosting	graham
					
				graham	

Gluten-free S'mores

Gluten-free crackers/cookies + marshmallow (most brands are gluten-free) + chocolate

Do No Evil S'mores (vegan)

vegan graham crackers + vegan marshmallows + vegan chocolate

For more great s'mores recipes visit our Pinterest page!

bit.ly/3yGPILx



Beyond the Campfire

Too hot to be outside? Don't have access to a fire pit or grill? Want that s'mores flavor without the mess or work? We've got some alternatives for you.

Microwave S'mores

- 4 Graham crackers
- 4 Marshmallows
- 2 Chocolate bars

Place 4 graham cracker halves on a microwave-safe plate. Top each with a candy bar and then a marshmallow. Heat in the microwave for 20-30 seconds or until the marshmallow begins to puff up. Remove and top with the other graham cracker halves.



S'mores Snack Mix

- 2 c Golden Grahams or similar cereal or Teddy Grahams
- 2 c Chocolate chips
- 2 c Mini marshmallows

Combine ingredients in your favorite bowl or container and get ready to munch away. For a little salty with the sweet, add 2 c. roasted peanuts or mini pretzels.



S'mores Ice Cream Sundae

- 4-6 T Mini marshmallows
- 1 Graham cracker, chopped in small pieces
- 3-4 Scoops of vanilla and/or chocolate ice cream
- Hot fudge sauce

In a tall glass, layer half the marshmallows, two scoops of ice cream, half the graham cracker crumbs, then a drizzle of fudge sauce. Repeat layers then add more mini marshmallows, plus squares of chocolate and/or graham cracker pieces to garnish.

