

# How to Make a Smore



S'mores were invented by the Girl Scouts back in the 1920's. The traditional s'more is made with marshmallows, graham crackers and a few pieces of chocolate. S'more stands for "some-mores", as in give me some more.

## Steps

1. Build an approved campfire with aged natural wood. Wood should be dry and free from paint or preservatives. Do not use accelerants. (Local Boy Scouts can advise on camp fire regulations and guidelines.)
2. Remove one full graham cracker from box and reseal. Notice graham crackers are scored twice, creating four sub-crackers. Break graham cracker in half, one for top cracker, other for base cracker.
3. Unwrap Hershey-style chocolate bar. Break bar into smaller pieces as indicated by manufacturer's indentations in the surface of the chocolate. Eat one to test for consistency and freshness. Place one or two of these small chocolate pieces on the base cracker.
4. Open bag of marshmallows. Eat one to test for consistency and freshness. Carefully insert clean hot dog style roasting fork (or, if you're really "roughing it", a long, thin branch) into right side of marshmallow.
5. Suspend marshmallow 3-12 inches above flames of established campfire, keeping hands and clothing a safe distance from flame or heat. Rotate marshmallow. When marshmallow is lightly browned, remove from heat. Without waiting, place hot melted marshmallow on top of the base cracker and chocolate. Remove roasting fork or branch using the graham crackers and place in a secure place.
6. Place top cracker on marshmallow. Hot marshmallow will melt chocolate pieces. When marshmallow is still warm, but not hot enough to remove the flesh from the roof of your mouth, eat graham cracker with melted chocolate and marshmallow.

## Tips

- You can also use the microwave to make s'mores, but you must watch the marshmallow closely, because it can get hard and even explode in a short amount of time.
- S'mores are best in the dark. It hides the ashes and grass blades that you will be eating.
- When the s'more is fully assembled, let it sit for a few seconds. The heat will melt the chocolate and you won't burn your mouth!
- If your marshmallow catches fire, let it burn. Do not start waving the flaming marshmallow stick!
- For some variety, try using other types of chocolate candies, such as crushed-up Kit Kats.
- Besides the traditional s'more, there are many other varieties using such ingredients as peanut butter, bananas, roasted peanuts, strawberries, etc. Follow the link below to find some great s'mores recipes.

## Warnings

- Make sure you put the campfire out before you go to bed. Forest fires are bad!
- Always be careful around fire.

## Things You'll Need

- Wood
- Roasting fork/branch
- Graham cracker, whole
- Marshmallows, regular size
- Chocolate bars, Hershey-style
- Wet wipes

## External Links

- Check out other great s'mores recipes at <http://www.outdoor-camping-trip.com/smores-recipes.html>