S'more-gasbord

At your next bonfire, offer your family and friends a smorgasbord of s'more ingredients and invite them to build endless flavor combinations.

SUPPLIES

- Long skewers (telescoping forks work great)
- Plates, napkins
- Portable wet wipes (great for sticky hands and faces)
- Large platter or board and small dishes to hold toppings

INGREDIENTS

Base

- Assorted graham crackers (honey, cinnamon, chocolate)
- Chocolate covered graham crackers
- Homemade cookies (chocolate chip, sugar, peanut butter)
- Store-bought cookies (Keebler Fudge Stripes or Nabisco Chips Ahoy!)
- Ritz Crackers
- Snack Factory Pretzel Crisps
- Stroopwafels

Marshmallows

- Traditional, jumbo size, assorted colors, flavored (chocolate)
- Stuffed Puffs

Chocolate

- Any type white, milk and/or dark chocolate bar
- Candy bars (Hershey's: Milk Chocolate, Cookies 'N' Creme; Reese's Thins Peanut Butter Cups; Crunch Bars)
- Ghirardelli Chocolate Squares (Sea Salt Caramel, White Chocolate Caramel)

Other Toppings

- Sliced fruit (strawberries, bananas, apples) or whole berries (raspberries)
- Candied or toasted nuts
- Heath English Toffee Bits
- Nutella Spread
- Flavored baking chips (butterscotch, peanut butter, espresso, caramel)

DIRECTIONS

- Gather all of your s'more supplies before heading out to the bonfire.
- Arrange a variety of the above ingredients onto a large platter. Think charcuterie—only in this case it's the building blocks of s'mores. The above are only suggestions; feel free to experiment.
- Start by selecting your preferred base, chocolate and topping. Then, roast a marshmallow (or two) over an open flame to your liking. Sandwich the chocolate, topping and hot marshmallow between the selected base. Squeeze gently to melt the chocolate. Enjoy!
- Repeat as desired.