

OOEY-GOOEY GOODNESS

WHO DOESN'T ENJOY
A GOOD S'MORE TO
KICK OFF FALL?

You don't need a fire pit in your backyard or a camping trip coming up to have an excuse for enjoying this tasty treat. Just follow these three simple variations and you can still enjoy them from the comfort of your own home.

SPOONFULS OF SUGAR

What You'll Need:

- Mason jars
- Graham crackers
- Chocolate pudding
- Chocolate chip or vanilla ice cream
- Mini marshmallows

Put It Together:

1. Crumble the graham crackers and pour some in the bottom of the mason jar. Layer in the chocolate pudding, ice cream and marshmallows.
2. Optional: Add sliced strawberries to the chocolate pudding layer to mimic the taste of chocolate-covered strawberries.
3. Cool in the refrigerator until ready to eat, then serve with a spoon and enjoy!

BANANA BOATS

What You'll Need:

- Aluminum foil
- Bananas
- Graham crackers
- Chocolate chips
- Mini marshmallows

Put It Together:

1. Peel a banana and cut a slit in it down the middle. Fill the banana with a handful of chocolate chips and mini marshmallows.
2. Cut a square piece of aluminum foil for the banana to sit on. Fold the edges up, forming a sort of boat to contain the banana and its ingredients.
3. Heat on the grill for 5 minutes, or just enough for the chocolate and marshmallows to start melting.
4. Crumble graham crackers on top, and dig in!

DUNKIN' DIPPERS

What You'll Need:

- Graham crackers
- Mini marshmallows
- Melting chocolate
- Wax paper

Put It Together:

1. Pre-heat oven to 350 degrees.
2. Break graham crackers on the perforated lines and set on wax paper about 1 inch apart.
3. Place marshmallows on top of graham crackers, and lay an additional graham cracker on top of the marshmallows, making a sandwich.
4. Place in the oven for 3 minutes, or until the marshmallows are beginning to melt. Let cool.
5. Melt the melting chocolate in the microwave, stirring every 15 seconds.
6. Dunk the sandwiches into the melting chocolate and place on wax paper to harden. Yum!