

DESSERTS

SUMMER S'MORES BOARD

This summer s'mores board is the perfect way to enjoy a nice summer night and have a fun, hands-on dessert experience. Pile your favorite chocolate and other s'more toppings onto a charcuterie board and make sure to remember the apples! Apples are a great s'more topping because they add tartness to your sweet s'more.

SERVINGS:

8-10 s'mores

PREP TIME:

10 minutes

COOK TIME:

0 minutes

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- [ ] ½ cup strawberries
- [ ] 8-10 large marshmallows
- [ ] 8-10 sheets of graham crackers
- [ ] 8-10 2×2 squares of your favorite chocolate bar
- [ ] ½ cup raspberries
- [ ] 2 Tablespoons peanut butter
- [ ] 5-10 peanut butter cups
- [ ] 3-4 slices prosciutto

INSTRUCTIONS:

1. Start fire. Slice apples and strawberries. Spoon peanut butter into small bowl.

2. Assemble s’mores board by grouping ingredients together. Grab a stick for each person to roast marshmallows and prosciutto with and a knife to spread the peanut butter.

3. Roast marshmallows and prosciutto if desired and assemble s’mores with desired toppings.

Note: you can cook marshmallows in the oven, or turn your gas or electric burner on high and cook your marshmallows by holding it over the burner.

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