

Stovetop S'mores

These stovetop s'mores are a great treat for the kids (and the adult kids). They don't take an army of ingredients, and you can whip them up in a jiffy.

Ingredients

Graham crackers

Marshmallows

Chocolate bars, preferably dark chocolate



1. Start by cracking graham crackers in half and line them up in a pan.

2. Put one large marshmallow on each cracker and start heating it up on a low flame on the stovetop. Be sure to keep an eye on it.



3. Once the marshmallows starts to melt, add a piece of chocolate on each marshmallow. Then, stack the other half of the graham cracker on top.

4. Gently flip the s'mores over and leave it on low heat for 3 minutes.



5. Remove s'mores from pan. Leave them to cool for 2 minutes before devouring them all!