

S'more? Yes PLEASE!



S'mores - short for Some More (please!!) The recipe first appeared in a 1927 American Girl Guides cookbook and have been the US campfire favourite ever since. The Americans even have a national S'mores Day on 10th August.

So what are they?? Well here's the 'proper' recipe:

1 x Graham's Cracker

1 x square Hershey's milk chocolate

1 x large marshmallow

Directions:

Skewer the marshmallow and heat over an open flame (BBQ or campfire).

Break the Graham Cracker in half then sandwich the chocolate between the cracker and the hot marshmallow. Allow the chocolate to melt a bit and eat :o)

Ok, so the first question obviously - What is a Graham's Cracker. Well it's sort of like a thinner Digestive biscuit (there's a clue to where we are going) and you can't buy them easily over here. Then, what is Hershey's Chocolate? It is just milk chocolate, but comes in large thin squares. Nothing special about it really, just the size is convenient for S'mores.

So, here's the NRN version, but remember things get hot, so supervise the kids :o)

Use Digestive biscuits and any thin milk chocolate, broken up to fit nicely on a digestive.

Or, you can cheat - use chocolate digestives (a 'wee half coated' as my Nan called them) or go posh and use the ones with the Caramel in them.

Or, up it slightly and use a mini Mars Bar, or Milky Way instead of a marshmallow and chocolate :o)

Of course you don't need to light the BBQ to enjoy them, put the Mars Bar in the microwave for about 30 seconds until it goes all gooey and enjoy -especially on a rainy day...

