**Baking With Love – Episode 11**

**More, More, More S’mores**

**Recipe # 1 – S’mores Bake**

**Ingredients:**

About 30 “regular-size” Large Marshmallows CUT In Half across the middle/between “flat” sides (or if available square “S’mores” Marshmallows cut into ¼’s – enough for 2 layers in an 8”x8” pan)

4 (1.55 oz) chocolate bars, broken into squares (I like to use dark chocolate)

1 sleeve graham crackers, broken into rectangles

! C of LOVE

½ C semisweet chocolate chips. Melted

Cooking Spray

**Instructions:**
1.) Preheat Oven to 400 degrees and coat an 8” x 8” baking dish with cooking spray.

2.) Add ½ of the cut marshmallows to the bottom of the pan to completely cover bottom, top with ½ the graham cracker rectangles, top grahams with 1 even layer of chocolate, then then add the other ½ of the graham crackers and the other ½ of the cut marshmallows in that order, top with LOVE!

3.) Bake until marshmallows are “toasted”/golden and chocolate is melted – about 8-10 minutes. Check often to be sure marshmallows do not get over done/too dark.

4.) Drizzle with the melted chocolate and serve. ENJOY!

**Recipe # 2 – S’mores Crispy Treats**

**Ingredients:**

4 Tbs butter

1 (10 oz.) package of mini marshmallows

another ½ C PLUS a few more additional mini marshmallows

7 C Golden Grahams cereal (5 cups “whole” and 2 cups slightly crushed)

1/3 C mini-semi-sweet morsels

1 C of LOVE

**Recipe # 2 – S’mores Crispy Treats**

**Ingredients – contin.**

12 pieces of “snack-sized” milk chocolate bars – broken into pieces (you can substitute “dark” if you’d like)

Cooking spray

 **Instructions:**

1. Coat a 9” x 13” pan with cooking spray and spray the bottom of a spatula as well.
2. In a plastic, re-sealable bag, gently crush about 2 cups of cereal, there will be a variety of sized pieces (do not crush too fine).
3. In a large pot over low heat, melt the butter, add the entire bag of mini-marshmallows, and stir, cook until marshmallows are completely melted, stirring regularly.
4. Remove from heat and stir in all of the cereal (5 C “whole” and 2 C gently crushed). Mix until all of the cereal is coated.
5. Add the remaining ½ C of marshmallows and toss to combine.
6. Stir in the LOVE!
7. Pour the mixture into the prepared pan and sprinkle with the semi-sweet morsels.
8. Press with a spatula that has been coated with cooking spray.
9. Dot with pieces of chocolate bars and a few additional mini-marshmallows – gently press to adhere these to the surface.
10. Best to let cool to room temp before cutting. ENJOY!

**Recipe # 3 – S’mores “Ice Box” Cake**

**Ingredients:**

1 (3.9 oz) package instant chocolate pudding mix (or chocolate fudge)

2 C cold whole milk

1 C heavy cream

2 TBSP sugar

7 oz. marshmallow crème

1 C of LOVE

1 sleeve graham crackers (if you’d like to get fancy….you can use ½ regular grahams and ½ chocolate grahams or even 1/3 regular, 1/3 chocolate and 1/3 cinnamon grahams!)

1 (10 oz.) packagemini-marshmallows (set aside ½ C for “topping”)

**Recipe # 3 – S’mores “Ice Box” Cake – contin.**

**Instructions:**

1. Line a 9” x 5” loaf pan with plastic wrap, allow for overhang on all sides.
2. In a large bowl, whisk pudding mix and milk until combined and slightly thickened.
3. To make marshmallow whipped cream, in a large bowl, beat heavy cream on high speed, add in sugar and continue to beat until stiff peaks form. Gently fold in marshmallow cream and LOVE by hand and set aside.
4. In prepared loaf pan, create an even layer of graham crackers – breaking when necessary to completely fill the bottom of the pan. Spread 1/3 of the chocolate pudding over graham crackers, then add an even layer of mini marshmallows (about ½ C), next layer 1/3 of the marshmallow whipped cream mixture, then repeat this process two more times (graham crackers, pudding, mini marshmallows, marshmallow whip) then end with one additional layer of graham crackers on top (this will actually turn out to be your “bottom”).
5. Refrigerate overnight.
6. When ready to serve, invert cake on to flat serving platter and peel off plastic wrap.
7. Place about reserved 1/2C mini marshmallows on a baking sheet and place under broiler or use a kitchen torch to “toast” until golden brown. When cool enough to handle, place on the top graham cracker layer of cake and serve immediately. ENJOY!