



Clothes Pin S'Mores

Yield: 40

Ingredients

- ***20 Whole Graham Crackers/split in half***
- ***14oz Dipping Milk Chocolate***
- ***7 Whole Marshmallows***

Equipment:

- ***40 Clothes Pins (Available at any Arts & Crafts Stores)***
- ***40 Clothes Pin Holders (Available at any Arts & Crafts Stores)***
- ***1 Sterno Butane Professional Culinary Torch***

Procedure:

1. Insert the head of the clothes pin into the clothes pin holder. This will create the holder for the finished S'More.
2. Preheat oven to 350 Fahrenheit.
3. Line a large sheet tray with parchment paper.
4. Break Graham Crackers into halves.
5. Place Graham Crackers on sheet tray and bake in oven for 15 minutes.
6. Cut each marshmallow into three equal discs.
7. Remove Graham Crackers from oven and let cool for 20 minutes.
8. After the Graham Crackers have cooled completely follow the package instructions for melting the Dipping Chocolate in the microwave.
9. Using a spoon, spread about 2 teaspoons of chocolate on the top of each Graham Cracker (leave about a ½ inch space near the bottom free of chocolate).
10. While the chocolate is still warm on the cracker, place one marshmallow disc near the top of the chocolate.
11. Let cool under refrigeration for at least 20 minutes or until the chocolate has hardened and the marshmallow disc is set.
12. Carefully insert each Graham Cracker into a clothes pin device.
13. Display on a beautiful silver tray.
14. Using the Sterno Butane Professional Culinary Torch, flambé each Clothes Pin S'More to order.