

American S'more Pops

Ingredients:

12 large marshmallows
2 cups Hershey's chocolate
3 cups Graham cracker crumbs
12 popsicle sticks (or chopsticks)
½ cup red, white and blue Sprinkles in a zip-top bag

Adult version:

1 ounce Kentucky bourbon

Chef Says: Read the entire recipe before starting any recipes and wash your hands.

Chocolate

1. Create a double boiler
2. Find a small pot and a heatproof bowl that will easily and safely fit over the top and about 2 inches into the pot.
3. Place about 2 inches of hot water into the pot and place the pot onto a stove on medium heat
4. Put the chocolate into the bowl and place on top of the pot on the stove.
5. Stir until ¾ of the chocolate has melted and remove from heat. (Too hot and your marshmallows will melt)
6. If you are adding Bourbon you can only add the bourbon with the cold chocolate and they can only melt together. Once the chocolate heats if you add the alcohol it will separate the solids of chocolate.

Graham crumbs

1. If needed you can place whole crackers in a food processor and pulse to make crumbs.

Marshmallows

1. Place a stick directly into the middle of the marshmallow

Assembly

1. Place the marshmallow into the melted chocolate and coat just a little past the marshmallow and up onto the stick.
2. Carefully spin the stick to help remove excess chocolate.
3. Place directly into graham crumbs and shake excess again
4. Put aside and store for later

When ready to enjoy place the S'more stick into the zip-top bag and coat in the sprinkles.

This will bring back the crunch.

Makes 6 servings