

Title: How To Make The Best S'mores of Your Life This Summer

Keywords: summer, campfire, s'mores, camping, bonfire, chocolate, marshmallows, recipe, easy, outdoors

Social Media Excerpt/Blurb: Nothing says “summer” quite like sitting around a campfire eating freshly toasted warm, gooey, sticky s'mores. Making the perfect s'more is easy and there are endless ways to switch things up and customize them to your taste. How do you like your s'mores?

Blog Post Body:

Nothing says “summer” quite like sitting around a campfire eating freshly toasted warm, gooey, sticky s'mores. For my family, no camping trip or bonfire would be complete without this most classic of camping treats. Graham crackers, chocolate bars and marshmallows take up permanent residence in our pantry all summer long.



Photo Credit: Hannah Disch <https://hannahdisch.com/>

Where Did They Come From?

No one's quite sure who originally came up with the idea of s'mores. The first known marshmallows were produced in France in the mid-1800s, using sap from the roots of the marsh mallow plant (a swamp plant native to Europe and parts of Asia). By the late 1800's gelatin had replaced marsh mallow sap as one of the main ingredients and marshmallows became more affordable and readily available. Marshmallow roasts were a new summer fad!

(<https://www.nationalgeographic.com/people-and-culture/food/the-plate/2015/08/14/the-gooey-story-of-smores/>)

In 1927, the original "some mores" recipe

(<http://oldschoolpastry.pastrysampler.com/1927-original-smores-recipe-and-methods-for-a-camp-fire/>) was published in a Girl Scouts guide entitled *Tramping and Trailing with the Girl Scouts* and s'mores have been a summer time favorite ever since.

The Basics



<https://unsplash.com/photos/gO4WnCBKClg>

The thing that makes s'mores such a perfect campfire treat is how easy they are to make. With just three ingredients, there's not much to pack and almost no prep work. You won't need to find room in your cooler for graham crackers, and marshmallows and chocolate bars only need to be chilled on the hottest of summer days. Aside from opening a few packages, all you'll need to do is hunt for the perfect marshmallow stick, unless you brought a reusable skewer.

To make the perfect s'more, you'll need to make sure your marshmallows are fresh. Nothing's worse than a marshmallow that won't melt because it's been sitting in your camper or cupboard since last fall. Get your fire going, and make sure you've got some nice hot coals before you start roasting your marshmallows. And definitely make sure you have a long enough stick or skewer! It's no fun when you have to pull your marshmallow out of the fire too early because it feels like your face is on fire.

One final step before you get to roasting your marshmallows - assemble the rest of your s'more! Once your marshmallow's nice and toasty, you want to get it in between your graham crackers while it's still hot enough to melt the chocolate.

Switch It Up

Looking to put your own spin on the classic s'mores recipe? The options are endless! Double the chocolate, double the marshmallows or go double decker. You can try chocolate graham crackers, flavored marshmallows or Peeps, dark chocolate, mint chocolate or white chocolate. Swap the graham crackers for chocolate chip cookies or Oreos. My personal favorite is chocolate peanut butter cups in place of the chocolate bars. Or think add-ins: sliced fresh strawberries or bananas, jam, peanut butter, Nutella or caramel. Looking for even more ideas? Check out these 12 creative s'mores recipes from The Kitchn:

<https://www.thekitchn.com/12-creative-smores-for-a-party-gatherings-from-the-kitchn-192834>

But It's Raining

If you've just got to have a s'more but you're stuck indoors, you're in luck! There's a plethora of recipes that will bring that sweet and smoky s'mores flavor to mind without you actually having to build a bonfire. There are recipes galore for s'mores milkshakes, bars, cakes, pies, fondue and more.

My daughter loves camping so much that she chose a camping theme for her 11th birthday party. Unfortunately, she was born in November and the day of her party was frigid and rainy, not ideal weather for building a fire outdoors. So I improvised. I baked butterscotch brownies, topped them with melted chocolate chips and marshmallows, popped them back into the oven for a few minutes to toast the marshmallows, and voila - s'mores bars! The perfect birthday treat with a little campfire inspiration.



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How do you like your s'mores?