

## S'MORE CUPS

*The campfire is optional—these little treats can be enjoyed anywhere.*

PREP TIME: 30 minutes

TOTAL TIME: 3 hours

YIELD: 24 cups

- 7 whole graham crackers  
(1 cup/250 mL finely crushed)
- 1/4 cup (50 mL) powdered sugar
- 6 tbs (90 mL) butter, melted
- 4 bars (1.55 oz/43 g each) milk  
chocolate candy, divided
- 12 large marshmallows

### *Bake cups and top with chocolate.*

- 1 Preheat oven to 350°F (180°C). Place graham crackers into a large resealable plastic bag. Finely crush into crumbs using **Baker's Roller®**. Combine graham cracker crumbs, powdered sugar and butter in **Small Batter Bowl**. Using **Small Scoop**, place a scant scoop of crumb mixture in each cup of **Deluxe Mini-Muffin Pan**. Press crumbs to form shallow cups with **Mini-Tart Shaper**. Bake 4-5 minutes or until edges are bubbling. Meanwhile, break two of the candy bars into rectangles. Remove pan from oven; place one rectangle into each cup.

### *Top with marshmallows and bake again.*

- 2 Cut marshmallows in half crosswise using **Professional Shears** dipped in cold water. Place one marshmallow half, cut-side down, into each cup. Return to oven 1-2 minutes or until marshmallows are just slightly softened. Remove pan from oven to **Stackable Cooling Rack**; cool 15 minutes. Carefully remove cups from pan. Cool completely.

### *Dip into melted chocolate.*

- 3 Break remaining candy bars and place in **(1-cup/250-mL) Prep Bowl**. Microwave on HIGH 1-1½ minutes or until melted and smooth, stirring every 20 seconds. Dip the top of each marshmallow in melted chocolate. Turn top-side up and let stand 40 minutes-1 hour or until set.

U.S. Nutrients per serving (1 cup): Calories 100, Total Fat 6 g, Saturated Fat 3.5 g, Cholesterol 10 mg, Carbohydrate 11 g, Protein 1 g, Sodium 60 mg, Fiber 0 g

U.S. Diabetic exchanges per serving: 1 starch, 1 fat (1 carb)



## CHEF'S CORNER

Dipping the Professional Shears in cold water before cutting the marshmallows helps minimize sticking.

The time it takes the chocolate to set varies depending on weather conditions and room temperature. You can refrigerate the cups briefly until the chocolate is set; store them at room temperature.

Store the cups in a single layer in an airtight container for up to 1 week. Freezing is not recommended.

For a richer chocolate flavor, substitute dark chocolate candy bars for the milk chocolate.

