

S'mores with a Twist: Some Favorite S'mores Recipes by LA-Area Girl Scouts

Megan M. (third-grade Brownie Girl Scout)
Lake Balboa

Peanut Butter & Jelly S'mores

- Spread peanut butter on one graham cracker
- Spread strawberry jam on the second cracker
- Add toasted marshmallow, roasted over campfire—squish it together and eat!

Caramel S'mores

- Replace Hershey bars with caramel-filled Ghirardelli squares. They're the perfect size for s'mores, and there's a bunch of flavors to pick from! My favorites are the squares with caramel inside!

Samoa S'mores

- Use [toasted coconut marshmallows](#), roast over campfire
- Place a Samoa cookie between two graham crackers
- Add toasted marshmallow—squish it together and eat!

Tagalong S'mores

- Replace the Hershey bars with a Tagalong cookie for peanut butter yumminess! Add a banana slice for "Fluffer-nutter" s'mores.

Savannah H. (fourth-grade Junior Girl Scout)
Lancaster

This is my favorite special s'more. I have made these with chocolate chip cookies instead of graham crackers, too—really yummy!

Strawberry S'mores

Ingredients:

- marshmallow
 - chocolate square
 - graham cracker
 - strawberry jam
 - Spread jam on both crackers
 - Roast your marshmallow over a campfire
 - Place your chocolate on the jam side of the cracker
 - Top with roasted marshmallow and other cracker
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Charlee L. (sixth-grade Cadette Girl Scout)
Valencia

Cone S'mores

Ingredients:

- Ice cream cone
 - Small marshmallows
 - Chocolate chips
 - Anything else you want to try
 - Put ingredients in ice cream cone
 - Wrap the cone in foil and put on grill over the fire (or oven) for a few minutes
 - Unwrap and eat!
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Kaniela N. (10th-grade Senior Girl Scout)
Lake View Terrace

No-Bake S'more Pie

Ingredients:

- 1 box graham crackers
- 2 to 3 tbs butter (room temp)
- 2 jars marshmallow fluff
- 2 boxes of chocolate pudding
- 3 large Zip-lock bags
- 1 pie pan
- 1 baking torch or lighter
- Crush graham crackers in Zip-lock
- Add butter and smoosh into pie pan
- Refrigerate
- Mix pudding boxes as directed for pie filling in the second Zip-lock
- Refrigerate
- In the third Zip-lock, add marshmallow fluff
- Cut the corner of the pudding, and add it to the Graham cracker crust. (I do it in a circular motion starting in the middle.)
- Refrigerate till firm (you can put it in the freezer)
- Cut the corner of the fluff, and add it on top of pudding.
- Brown it with the lighter or torch.
- Optional: Sprinkle crushed graham cracker on top

Note: Instead of fluff, I can use cool whip! But, don't use the lighter or torch! ;)

Grace P. (ninth-grade Senior Girl Scout)
Chino Hills

Two S'more Styles:

- *Recipe 1 – Instead of chocolate, use a Reese's peanut butter cup!*
 - *Recipe 2 – Instead of a marshmallow, use a marshmallow Peep. When you roast the Peep, the sugar caramelizes, and it's super yummy!*
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Maya S. (second-grade Brownie Girl Scout) &
Sophia S. (fifth-grade Junior Girl Scout)
Lake View Terrace

Maya's Sm'Oreos

- *Remove cream filing from Oreo and replace melted marshmallow. Done.*

Sophia's Sm'Oreos

- *Open Oreo and add melted marshmallow,*
- *Crush graham cracker and sprinkle over marshmallow (add chocolate, optional)*