



1 S'more for the Road and Kiddie S'mores

READY IN



120 min.

SERVINGS



1

CALORIES



9843 kcal

LUNCH

MAIN COURSE

MAIN DISH

DINNER

Ingredients

- 2 tablespoons bourbon
- 0.3 cup chocolate-covered candies such as m and m's, plus more for garnish miniature
- 1 serving chocolate milk (for the adults) (for the kids)
- 24 graham crackers whole
- 1 teaspoon grenadine syrup
- 1 pound marshmallow crème
- 80 stackable marshmallows (2 bags)
- 0.5 cup powdered sugar
- 24 ounce bars semisweet chocolate chopped

4 tablespoons butter unsalted cooled melted

1 teaspoon vermouth

Equipment

bowl

frying pan

baking sheet

sauce pan

wire rack

hand mixer

microwave

Directions

Watch how to make this recipe.

Coat a large microwave-safe bowl with nonstick spray.

Add the marshmallow creme and microwave until warmed through and slightly puffed, 30 to 45 seconds.

Add the butter and powdered sugar and whip with a hand mixer until light and fluffy, 1 to 2 minutes.

Transfer half of the mixture to another bowl coated with nonstick spray and fold in the candies. Set aside until ready to use.

Add the bourbon, vermouth and grenadine to the remaining marshmallow mixture and whip with a hand mixer until well combined. Set aside until ready to use.

To build the "1 s'more for the road": On a cooling rack over a half baking sheet, lay down 32 of the graham cracker halves.

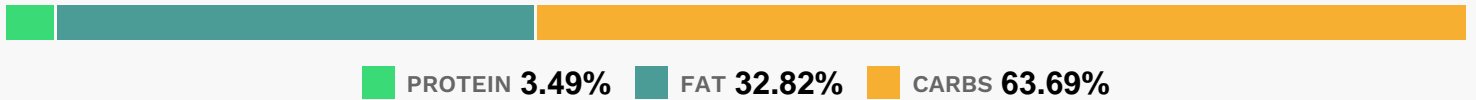
Spread 1 1/2 teaspoons of the "Manhattan" marshmallow creme on each graham cracker half.

Place 4 stackable marshmallows on 16 of the graham cracker halves. Top with the remaining graham cracker halves.

To build the kiddie s'mores: On a cooling rack over a half baking sheet, lay down the remaining 16 graham cracker halves.

- Spread 1 tablespoon of "kiddie" marshmallow creme on each graham cracker half.
- Place 2 stackable marshmallows on 8 of the graham cracker halves. Top with the remaining graham cracker halves.
- In a metal bowl set over a saucepan with about 1 inch of simmering water in it, melt the semisweet chocolate over medium-low heat until completely smooth, stirring constantly, 5 to 7 minutes. Once the chocolate is melted, turn the heat off below the pan.
- Pour 2 tablespoons of the melted chocolate on top of each s'more, letting the chocolate drip down the sides. Once the s'mores are finished, let the chocolate harden at room temperature for an hour (or if you are in a hurry, then let set up in the refrigerator for 15 minutes).
- Serve with a side of Manhattans for the adults and some chocolate milk for the kids.

Nutrition Facts



Properties

Glycemic Index:284.5, Glycemic Load:468.24, Inflammation Score:-10, Nutrition Score:68.739564543185%

Nutrients (% of daily need)

Calories: 9842.58kcal (492.13%), Fat: 365.55g (562.39%), Saturated Fat: 200.78g (1254.85%), Carbohydrates: 1596.4g (532.13%), Net Carbohydrates: 1527.32g (555.39%), Sugar: 1063.75g (1181.94%), Cholesterol: 199.97mg (66.66%), Sodium: 3034.22mg (131.92%), Alcohol: 10.49g (100%), Alcohol %: 0.53% (100%), Caffeine: 592.31mg (197.44%), Protein: 87.43g (174.85%), Copper: 9.31mg (465.74%), Manganese: 9.26mg (462.89%), Magnesium: 1440mg (360%), Iron: 59.14mg (328.58%), Phosphorus: 2809.84mg (280.98%), Fiber: 69.08g (276.31%), Zinc: 25.85mg (172.33%), Potassium: 5053.19mg (144.38%), Calcium: 1106.11mg (110.61%), Selenium: 72.26µg (103.24%), Vitamin B2: 1.67mg (98.09%), Vitamin B3: 19.2mg (96.02%), Vitamin B1: 1.1mg (73.34%), Vitamin K: 56.16µg (53.49%), Folate: 174.04µg (43.51%), Vitamin E: 6.35mg (42.35%), Vitamin A: 2074.18IU (41.48%), Vitamin B12: 2.39µg (39.76%), Vitamin B6: 0.68mg (34.19%), Vitamin B5: 2.85mg (28.51%), Vitamin D: 4.01µg (26.75%), Vitamin C: 2.91mg (3.52%)