How to Make Perfect Smore’s

ENG 120 English Composition

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S’more’s, the most delicious of all the campfire treats. I am sure everyone has had at least once in their childhood. Are just as popular today as when they were invented. This campfire marvel consists of roasted marshmallow and a layer of sweet chocolate which is sandwiched between two graham crackers.  Once you have one you will find yourself wanting more and more. Hence the name s’mores. Here is how to make the most perfect s’more possible.

To make the most perfect s’more you need the right ingredients. It is very important in this step to know that not all ingredients are created equal. Marshmallows come in all different varieties and styles. However, if you want pure perfection, I recommend the Kraft Jumbo Jet Puff marshmallow squares. These marshmallows are just the right size of the graham crackers giving you that desired ratio and balance. While sitting around the campfire, start by securing your marshmallow to a roasting stick. Roast your marshmallow in the area of the soft coals. This will allow the marshmallow to become soft, gooey, and golden brown. If you put the marshmallow into the open flame you risk the chance of burning and ruining the whole experience.

Now, let us talk chocolate. Hands down the only chocolate that should ever be used when making a s’more is Hershey’s. The standard Hershey candy bar is the perfect size for approximately three smores. Each candy bar is comprised of twelve rectangular pieces. Each s’more requires four of these rectangles.  While you are roasting your marshmallow, place your chocolate on your bottom layer of graham cracker and place it near the fire pit. This will allow the chocolate to slightly melt while you are roasting your marshmallow.

The final layer of our delicious masterpiece is completed by the golden sweet honey graham cracker.  My favorite brand to use is Honey Maid graham crackers. Each cracker equals one s’more if broken in half for the optimal coverage of the marshmallow and chocolate. If you completed the previous step your graham crackers will be nice and warm, awaiting the final stage.

Now that the marshmallow is nicely toasted golden brown and the chocolate is slightly soft, it is time to assemble our masterpiece. Place your roasted marshmallow on top of the soften chocolate pieces. Position your top section of graham cracker over the marshmallow and pull slightly removing the marshmallow from the roasting stick. There you have- it the most perfect s’more that can ever be created.

If you follow these simple steps outlined above, you should have no problem in replicating this masterpiece time after time. Whether it be an overnight camping trip or just sitting around a backyard fire pit, smore’s are the perfect treat. Guaranteeing you tons of smiles and compliments on your next outdoor adventure.