

Sugar High

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Ingredients

Now that summer is over, it's time to say goodbye to sloppy ice cream cones and hello to their sticky cousin—the s'more. The irresistible combination of graham crackers, marshmallows, and chocolate is always a favorite; but this fall, we're stepping up our s'more game. Between the salty and sweet, and the soft and the crunchy, we've created some new (and unusual) combinations. Whether you're stuck inside or hanging by the campfire, these s'mores are bound to impress.

Marshmallow Lover's S'more

- Rice cereal bar, cut lengthwise in half
- Crisped rice chocolate bar
- 1-2 marshmallows

Italian Delight

- 2 Pizzelles
- Chocolate hazelnut spread
- Crushed almonds
- 1-2 marshmallows
- 1 Tablespoon Amaretto liqueur

Apple Twist

- Crescent roll dough
- Caramel drizzle
- Thinly sliced apples (recommended: Granny Smith Apples)
- Cinnamon
- 1-2 marshmallows



Marshmallow Lover's S'more

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Slice rice cereal bar in half lengthwise. Set aside. Break chocolate crisp bar in 1-2-inch pieces. Arrange the pieces to fit on one half of the rice cereal bar. Roast marshmallow until golden brown over a stovetop burner using a metal skewer. Then, place the marshmallow on the half with the chocolate crisp bar. For microwave, place marshmallow on one half of the rice cereal bar and microwave for 8-10 seconds. Top with other cereal bar half.



Italian Delight

Spread both Pizzelles with chocolate hazelnut spread as desired. Sprinkle each Pizzelle with the crushed nuts. Pour Amaretto into a small glass bowl. Coat marshmallow, then tap off excess. Let marshmallow sit on the side for 2 minutes. Roast marshmallow until golden brown over a stovetop burner using a metal skewer. Then, place the marshmallow on one of the Pizzelles. For microwave, place marshmallow on one Pizzelle and microwave for 8-10 seconds. Top with second Pizzelle.

Be sure to use an electric burner to avoid fire.



Apple Twist

Divide crescent roll dough into triangles. Sprinkle triangles with cinnamon and drizzle with caramel. Top triangles with thinly sliced apple as desired. Place one marshmallow on each triangle. Wrap dough around marshmallow, pinching all seams together. Sprinkle with more cinnamon if desired. Slide onto metal skewers and roast over stove top burner until dough is cooked and has a golden brown color.