

S'MORE, PLEASE!

Bring the campfire vibes inside with baked s'mores sliders. These combinations expand on classic ingredients for an extra-special toasty treat.

BY NATALIE MECHEM

GRAHAM CRACKER TOPPER

Finely crush 2 sheets **graham crackers**. Stir in 1 Tbsp. **sugar** and 1 Tbsp. melted **butter**.

S'mores Sliders

HANDS-ON 10 MIN
TOTAL 20 MIN **MAKES** 12
SUBMITTED BY SARAH BREKKE
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Preheat oven to 350°F. Halve 12 **Hawaiian sweet rolls** and 6 **jumbo marshmallows** horizontally. Arrange roll bottoms in a 9x13-inch baking pan. Top roll bottoms with **FILLING** and marshmallow halves. Bake 6 minutes. Remove from oven and add roll tops. Brush with 2 Tbsp. melted **butter** and sprinkle with **TOPPER**. Bake until heated through, about 5 minutes more. Serve immediately.

🔍 **HIDDEN GEM** ⚡ **QUICK**



Peanut Butter-Banana

FILLING

$\frac{2}{3}$ cup creamy peanut butter + 2 sliced bananas + 1 cup chocolate chunks

TOPPER

Chopped peanuts



Salted Caramel-Pretzel

FILLING

24 thin pretzel crackers + $\frac{1}{4}$ cup caramel sauce

TOPPER

Flaky salt



Apple-Cinnamon

FILLING

$1\frac{1}{2}$ cups cinnamon squares cereal + 1 thinly sliced apple

TOPPER

Cinnamon sugar



Chocolate-Graham Cracker

FILLING

4 sheets graham crackers, coarsely crushed + 1 cup chocolate chunks

TOPPER

Graham Cracker Topper (see recipe, above left)