



## Chocolate, Caramel & Almond S'mores

- 1 box of graham crackers (approximately 15 oz.)
- 3 Hershey's milk chocolate bars (1.55 oz. each)
- 1 package caramel squares, 11-12 oz., unwrapped

- 5-6 cups mini marshmallows
- $\frac{3}{4}$  cups sliced almonds, roasted

Preheat oven to broil. Line 3 cookie sheets that have raised edges with foil or parchment paper. Break each large graham cracker in half to form  $2\frac{1}{2}$ " squares. Lay  $\frac{1}{3}$  of the graham crackers (18 squares) in two rows across each cookie sheet. Place caramels and 1 tablespoon of water in a 2 quart microwave safe bowl and heat on high in a microwave for 1 minute. Remove from microwave and stir. Continue to heat (30 seconds at a time) and stir until caramel is completely melted and smooth. Spread a thin layer of caramel onto each square. If caramel becomes difficult to spread, add a few drops of water and reheat and stir until it returns to a spreadable consistency. Break each chocolate bar into 18 squares and lay one piece in the middle of each graham cracker. Make sure there is no space between the crackers so it is easier to spread the chocolate after it melts. Place the first cookie sheet on the middle rack in the oven and heat just long enough to soften the chocolate (30 - 60) seconds. Remove from the oven and quickly spread the chocolate across all of the crackers using a 1 inch wide icing spatula. Sprinkle a third of the roasted almonds ( $\frac{1}{4}$  cup) evenly on top of warm chocolate. Sprinkle a third of the mini marshmallows ( $1\frac{1}{2}$  - 2 cups) evenly across the top of all 18 crackers. Broil 1-1 $\frac{1}{2}$  minutes until marshmallows are roasted to a light golden brown. Serve open faced or quickly make "sandwiches" by flipping each square from the first row on top of a square from the second row. Repeat for 2nd and 3rd batch. Makes 27 s'mores or 54 open faced s'more sandwiches.

Recipe by Leslie Routh  
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