

S'Mores: 3 twists on a campfire classic

By Harriot Manley

Photo: Sylvain Fréchette/Flickr Creative Commons



They're gooey; they're sticky; they're so darn good that they may be the reason some of us go camping at all. They're s'mores, those decadently delicious campfire concoctions made by sandwiching toasted marshmallows and chocolate bars between two graham crackers.

With our campground open and our firewood stacked high (split by Friends of China Camp volunteers and just \$6 per bundle), we

thought it high time to share these delicious twists on s'mores. Sure, the classic combo is delicious, but try these simple add-ons to make s'mores even s'more amazing. For campground updates and reservations, visit [reservecalifornia.com](https://www.reservecalifornia.com).

S'mores Go Nuts

Bring along a jar of crunchy peanut butter for this twist. For campfire fun, see who can whistle first after eating these. Spread the peanut butter on one or both of the graham crackers before you sandwich in the marshmallows and chocolate.

Better-with-Bacon S'mores

Make easy candied bacon before you go camping. The tough part not eating it all before you even leave home. Preheat oven to 375°F. Line a baking sheet with foil. Cut strips of bacon in half (plan on 2 half-strips per s'more). In a medium-size bowl or Ziplock plastic bag, toss bacon pieces with brown sugar to coat. Place bacon pieces on cookie sheet, making sure they don't touch. Bake for 15 to 25 minutes (watch closely so they don't burn), until crispy. Use a spatula to transfer to paper towels to cool. Store in an airtight container.

Berry Good S'mores

Bring plenty of paper towels for this version—ultra-juicy roasted berries are so luscious, you'll want to spoon them on with a ladle. Preheat oven to 400°F. Butter an 11"x7" rimmed baking pan. In a large bowl, blend 2 cups fresh berries (try a mix of blueberries, raspberries, and sliced strawberries). Toss with ½ to 1 T. sugar and zest from 1 lemon (optional: ½ vanilla bean, split and seeds removed). Roast 12 to 15 minutes, until the berries start to release their juices. Cool and store in a leakproof container in the fridge. To assemble, put toasted marshmallow on half

a graham cracker, add a spoonful (or more) of berries, then top with chocolate and another half-cracker.

So, grab your marshmallow stakes and come on out to the park. And if you drop a marshmallow or two, don't be surprised to hear the pitter-patter of raccoon paws stealing a sweet treat once you've turned off your flashlights and gone to bed.