

PASTRY S'MORES RECIPE

The basic ingredients of your typical s'mores are rolled up inside flakey cinnamon and sugar dusted biscuit dough. It's all the classic, gooey taste without the campfire—plus it makes this sweet treat more portable.

Makes 8 Pastry S'mores

INGREDIENTS

1 can of frozen biscuit dough
8 large marshmallows
8 milk chocolate squares
1/2 cup graham crackers, crushed very finely
Cinnamon, to taste
Sugar, to taste
2 tablespoons honey
Parchment paper (optional)

INSTRUCTIONS

1. Preheat oven at 350°F (be sure to follow biscuit package instructions) for 10 minutes prior to baking.
2. Sprinkle one plate with a combination of cinnamon, sugar and finely crushed graham crackers. Drizzle another plate with honey.
3. To make each pastry, open the biscuit roll and pull off one biscuit. Place one chocolate square inside and squish the marshmallow on top. Pull the biscuit dough around these ingredients as much as possible.
4. Roll the stuffed dough first on the plate of honey, and then on the plate of cinnamon, sugar and crushed graham crackers.
5. Place each of the stuffed biscuits on a greased non-stick baking sheet (or use parchment for easier removal).
6. Cook your pastry s'mores according to biscuit dough package instructions (approximately 15 minutes) or until dough is golden brown and marshmallow is browned and melted.



homemadesimple.com