

Easy Indoor S'mores Cup Recipe

The Perfect Easy Indoor S'mores Cup Recipe

Have I mentioned how excited I am that summer is right around the corner? Warm nights, long days, traveling, camping, farmers markets....I can't wait! I am also very excited about our first summer camping trip of the year, no more trying to make s'mores on the gas grill! No way! That first gooey treat of the summer is the whole reason I go camping! Well, maybe not, but it sure is nice having a toasty s'more after a long day of hiking. If you don't have a camping trip planned in the near future, give these s'more bites a try. I made a batch for our Memorial Day get together and they were devoured within minutes of placing them on the table! I guess I should have made a double batch!



Can I turn this into a smores bar recipe?

If you wanted to make these into smores bars, instead of making the crust in a muffin tin, you will want to press the crust into an 8*8 or 9*13 casserole pan. Bake the crust the way you would for the smore cups. Instead of laying the chocolate into the cups you will lay it flat across the crust. Follow the steps of the recipe to finish the smores bars.

How to store smores bites?

After you have made these smores bites, you will want to store them in an airtight container or freezer bag. This will keep the smores bites fresh for several days. You can store these at room temperature for the best taste. If stored in the refrigerator, the graham crackers will get soft. These smores bites also do not freeze well. It is best to only make the amount that can be eaten in a few days.

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Ingredients for oven baked s'mores

- graham crackers
- powdered sugar
- unsalted butter
- milk chocolate candy
- marshmallows

How to make indoor s'mores

Preheat oven to 350°F.

Place graham crackers into a large resealable plastic bag. Finely crush into crumbs. Combine graham cracker crumbs, powdered sugar and butter into a small bowl. Evenly divide crumb mixture into each cup of a 24 cup mini muffin pan. Press crumbs to form shallow cups. Bake 4-5 minutes or until edges are bubbling. Meanwhile, break two of the candy bars into rectangles. Remove pan from oven; place one rectangle into each cup.

Cut marshmallows in half crosswise using scissors dipped in cold water. Place one marshmallow half, cut-side down, into each cup. Return to oven 1-2 minutes or until marshmallows are just slightly softened. Cool on a cooling rack for 15 minutes before carefully removing cups from pan. Cool completely on wire rack.

Break remaining candy bars in small pieces and place in a small bowl. Microwave on high 1 minute-1 1/2 minutes or until melted and smooth, stirring every 20 seconds. Dip the top of each marshmallow into the melted chocolate. Turn top-side up and let stand until set.

Enjoy!

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Prep Time: 20 minutes Cook Time: 7 minutes Total Time: 27 minutes Yield: 24 cups

DESCRIPTION

Looking for an easy **indoor smores recipe**? These smore cups are perfect for **National Smores day**. With **oven baked smores**, you don't have to wait for your next camping trip to enjoy smores.

INGREDIENTS

- 7 whole graham crackers (1 cup), finely crushed
 - 1/4 cup powdered sugar
 - 6 tablespoons unsalted butter, melted
 - 4 bars (1.55 oz) milk chocolate candy, divided
 - 12 large marshmallows
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INSTRUCTIONS

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