See's CANDIES.

Three Ways to Eat S'mores with See's!



1. Scotchmallow® S'mores

A rich twist on the classic campfire treat, using legendary Scotchmallows for a caramel-marshmallow upgrade.

Ingredients:

- 1 See's Dark Scotchmallow®
- 2 graham cracker squares

Instructions:

- 1. Warm your Scotchmallow® over a campfire or grill for about 10 15 seconds until soft and gooey.
- 2. Place the warm Scotchmallow® between two graham cracker halves.
- 3. Gently press the graham crackers together to slightly melt the caramel and chocolate.
- 4. Optional: Sprinkle with sea salt flakes for elevated flavor.
- 5. Serve immediately and enjoy the melty magic.

Tip:

For indoor prep, microwave a Scotchmallow® for 8 - 10 seconds on a graham cracker half before assembling.

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2. Classic See's Bar S'mores

A pure, chocolatey take on s'mores using See's Milk or Dark Chocolate Candy Bars for an ultra-smooth melt.

Ingredients:

- 1 See's Milk or Dark Chocolate Bar (break into squares)
- 1 large marshmallow
- 2 graham cracker squares

Instructions:

- 1. Roast your marshmallow until golden brown and gooey over fire or stovetop.
- 2. Stack a few squares of See's Chocolate Candy Bar on one graham cracker square.
- 3. Add the warmed marshmallow on top to start melting the chocolate
- 4. Top with the second graham cracker and gently press together.
- 5. Hold for 10 20 seconds to allow the chocolate to soften. Enjoy immediately!

Tip:

For a more indulgent treat, use both milk and dark chocolate squares in one s'more.

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3. No-Campfire S'mores with See's Summer Marshmallow Treats

A quick and playful s'mores recipe using See's Summer Marshmallow Treats. No roasting needed, just summertime joy.

Ingredients:

- 1 See's Summer Marshmallow Treat (any variety)
- 2 graham cracker squares

Instructions:

- 1. Slice the Summer Marshmallow Treat in half horizontally using a sharp knife.
- 2. Place the bottom half on one graham cracker square.
- 3. Top with the second half and sandwich it all together with the second graham cracker.
- 4. Optional: Warm in the microwave for 5 8 seconds for extra gooey goodness.

Tip:

It's perfect for summer parties, lunchbox surprises or indoor "campfires" with kids!