

Chocolaterie Bernard Callebaut

Peanut Butter S'mores

Upgrade your S'mores game by using our Milk Chocolate Peanut Butter bar instead of regular chocolate.

1 or 2 56g Milk Chocolate Bar with Peanut Butter	Assemble your ingredients.
Marshmallows	Break or cut the Milk Chocolate Bar with Peanut Butter into pieces along the bar's own score lines. Set aside.
Graham Crackers	Eat a piece of chocolate — you know, just to "test it out".
Marshmallow Roasting	Remove the Graham Crackers and break them into the desired sizes.
Sticks	Carefully pierce the marshmallow on the roasting stick and roast until
Roaring hot fire with red embers visible	golden and melted inside. For best flavour, be careful not to allow the marshmallow burn.
	Gently slide the roasted marshmallow onto a Graham Cracker. Place the Milk Chocolate Peanut Butter piece on the hot marshmallow. Top with another Graham Cracker. Press together and hold for several seconds, giving the warm marshmallow time to melt the chocolate piece.
	Lick your fingers.
	Lick your lips, and dig in!
	Variation: For Caramel Chocolate S'mores you can use our 56g Dark Chocolate with Caramel Bar.