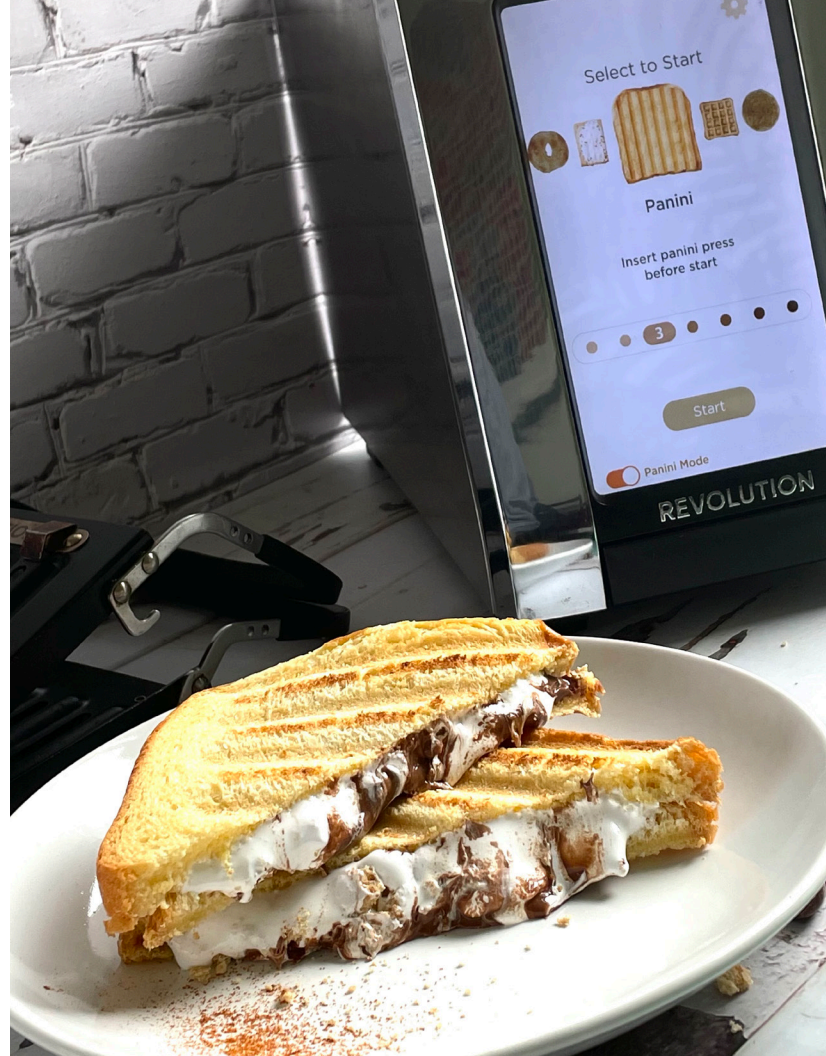




# REVOLUTION COOKING™

## El Fuego

S'mores Mexican Chocolate Panini



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S'mores Mexican Chocolate Panini

Active Time: 5 min

Cook Time: 3 min

Serves: 1



**A twist on the campfire favorite that's spiced with cinnamon and a slight kick from the Cayenne pepper. Messy hands and faces are inevitable, as with any S'mores experience!**

### Ingredients:

- 2 slices brioche bread
- 3 tablespoons marshmallow fluff
- 3 tablespoons good quality chocolate chips
- 1 tablespoon Graham Cracker crumbles
- 2 generous pinches ground cinnamon
- A pinch cayenne pepper
- A pinch salt

### BUILD IT

1. Place the slices of bread side by side. Divide the marshmallow fluff between the bread in three ½ tablespoon dollops per slice (do not spread due to the fragility of the bread). On one slice of bread, sprinkle the chocolate chips, Graham Cracker crumbles, cinnamon, cayenne pepper, and salt. Place the remaining piece of bread on top with the fluff on the inside. Carefully press the sandwich together.

### TOAST IT

2. Place the sandwich inside the panini press, then close and lock the press. With a paper towel, wipe around the outside of the press to clean off any drips. Place the panini press in the right slot of the toaster with the handles facing to the outside of the toaster.

3. On the home screen, select the BREAD function. If your toaster has the panini mode, make sure the panini toggle is on. For a crispy golden exterior, select toast level 5. Once the toasting cycle completes, carefully remove the panini press from the toaster and allow the sandwich to sit for 1 to 2 minutes before cutting in half.

### LOVE IT

4. Serve with paper towels in preparation for sticky fingers!