



ULTIMATE S'MORES COOKBOOK

PRESENTED BY **duraflame** & 

THAT ONE SUMMER...

You know which one.

It's the one you'll always remember, the one you'll look back on with fondness all your life. When every step out the front door is the beginning of an adventure.

It's here. THIS is that summer. Soak up every moment—because there are plenty you'll want to remember. Summer camp isn't just a place—it's a state of mind, and nothing gets us more into that state than a crunchy, gooey s'more.

The sky's the limit when it comes to toasted marshmallows, as the following recipes prove.

Let's take a trip back in time and feed nostalgia—and our sweet tooth.

**ARE YOU READY
TO THINK OUTSIDE
THE (GRAHAM
CRACKER) BOX?**



TOASTY CRUNCHY HOMEMADE GOOEY GOODNESS



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THE FOUNDATION FOR EVERY GREAT S'MORE

It just got soooo much easier to indulge your s'mores craving. Want an easy fire to roast over? Duraflame OUTDOOR firelogs are specially formulated and tested for roasting campfire foods. They light in just a few minutes and don't require any maintenance or tending.

No matter where your adventures take you this summer, a toasty fire and a crunchy, gooey s'more is the perfect combination. So sit back, relax and get ready to start making memories that'll last a lifetime.

Scan the QR code below to shop for OUTDOOR firelogs at a retailer near you!

Let's get this fire started.



LET'S GET
THIS FIRE
STARTED.



XO Marshmallow

The goal of XO Marshmallow is to bring the nostalgia of roasting s'mores by the campfire into the 21st century—and to give it a contemporary, high-quality twist.

and elevated it with premium ingredients and innovative flavors. Every batch of marshmallows is made in-house to ensure consistent quality for marshmallow lovers of all ages.

XO Marshmallow has taken the fluffy, adorable treat





PRETTY IN PINK

Pink outside the box! It doesn't get any more delightful—or any sweeter—than a cotton candy s'more. This nostalgia bomb conjures up memories of campfires and carnivals past and it does it all in the most colorful way. Are you in?

YOU'LL NEED:

XO cotton candy marshmallows
Cotton candy
Graham crackers
White chocolate
Sprinkles

HOW TO:

Prep your grahams by melting some of the white chocolate in the microwave for 10 seconds. Dip half your graham crackers into the melted white chocolate. Top the melted chocolate with sprinkles. Let harden for 5 minutes. Top a graham with a piece of white chocolate and a toasted cotton candy marshmallow. Grab a pinch of cotton candy and place on top of the 'mallow. Cotton candy melts when it gets into contact with moisture, so remember that you can always add more if you'd like. Top with the other graham cracker and roll the edges in sprinkles.

GOING NUTS
OVER THIS ONE



NUTTY ABOUT

We'll be the first to admit it—we're crazy about Nutella®! If you're just as devoted to the addictive hazelnut spread as we are, you'll definitely want to have s'more than one of these.

YOU'LL NEED:

- XO Nutella marshmallow
- Cinnamon graham
- Nutella hazelnut spread
- Crumbled hazelnuts

HOW TO:

Toast your 'mallow to your preferred golden crispiness (or burnt-ness—we don't judge!). Spread a generous helping of Nutella on one graham. Place your toasted 'mallow on the Nutella and top with crumbled hazelnuts. Add the second graham on top.



PISTACHIO, HONEY & RASPBERRY

Do it for the 'gram! Or rather...the graham!

Inspired by the complex flavors and textures of a charcuterie board, this elegant take on the s'more features a photogenic trio of pistachios, raspberries and honey—as well as an eye-popping green marshmallow.

YOU'LL NEED:

XO pistachio marshmallows
Traditional grahams
White chocolate
Pistachios
Honey
Raspberries

HOW TO:

Prep your graham cracker by melting some white chocolate in the microwave for 10 seconds. Dip half your graham crackers into the melted chocolate. Add pistachios to the top of the dipped graham cracker. Let harden for 5 minutes. Add a piece of white chocolate to the graham cracker. Toast your pistachio marshmallow and place on top of the chocolate. Drizzle with honey and top with another graham. Add raspberries to the corners of the inside of the grahams, using the melted marshmallow to hold them in place.



THE BERRY
BEST



COOKIES 'N' CREAM

Got a serious sweet tooth? This s'more is the very definition of extra, and we are SO here for it. Jealous? Don't be. It's easy as can be. Here's how to make it happen.



YOU'LL NEED:

- Chocolate grahams
- XO cookies and cream marshmallows
- White frosting or marshmallow fluff (try XO's vanilla OMG!)
- Crumbled sandwich cookies

HOW TO:

Toast that 'mallow to your liking over OUTDOOR firelogs. Slather a chocolate graham with frosting or fluff, and sprinkle with crumbled sandwich cookies. Top with your marshmallow and another chocolate graham, and dig in.



IT'S GETTIN'
HOT OUT HERE,
SO GRAB SOME
MARSHMALLOWS



**IT'S ALWAYS
FIVE O'CLOCK
SOMEWHERE***

*BY THE FIRE PIT



BANANAS FOSTER

Oooh, so fancy! Bananas Foster is a classic dessert of the most elegant kind, but in our humble opinion, s'moresifying it really takes it to the next level.

YOU'LL NEED:

- XO vanilla marshmallows
- Toffee chocolate bars (like HEATH or SKOR)
- Salted caramel sauce
- Classic grahams
- Bananas, thinly sliced

HOW TO:

Top a graham with some toffee chocolate and pieces of banana. Toast a vanilla marshmallow and place on top of the bananas and chocolate. Drizzle some salted caramel sauce over the vanilla marshmallow. Top with another graham and go bananas!

WHAT'S YOUR IDEAL FIRE PIT HANG?



A



B



C



D



A



B



C



D



A



B



C



D



A



B



C



D



SAVORY MEAT & CHEESE

Unexpected...but delicious.

We're goin' gourmet! This s'more proves that the sky is truly the limit when it comes to 'mallows and grahams. Add to its sophistication and complexity with a Salted Caramel marshmallow from XO!

YOU'LL NEED:

- Crackers
- Bleu cheese (soft and spreadable is key!)
- Prosciutto or pepperoni
- Honey
- XO salted caramel marshmallows

HOW TO:

Layer bleu cheese, honey, prosciutto or pepperoni onto a sturdy cracker. Toast a salted caramel 'mallow to your preferred roast factor. Stick it all together and serve fireside with a glass of something special.



SWEET & SALTY PRETZEL

Don't be salty that we came up with this idea first. It's easy for YOU to make and enjoy, too! Sweet and salty is possibly our favorite flavor combo, and this s'more is sure to be a runaway hit at your next fireside gathering. Don't forget the napkins!

YOU'LL NEED:

XO salted caramel marshmallows

Pretzel crisps

Ghirardelli caramel-filled chocolate squares

HOW TO:

Top a pretzel crisp with a caramel-filled chocolate square. Using fire-safe tongs, toast the top of the chocolate a little to really get that caramel oozin'. Toast a salted caramel marshmallow and place it on top of the chocolate. Add another pretzel crisp on top.

A close-up photograph of two s'mores on a light-colored wooden tray. Each s'more consists of a square of Ghirardelli caramel-filled chocolate, a toasted salted caramel marshmallow, and a pretzel crisp. The background is a soft, out-of-focus light brown surface with scattered crumbs and chocolate pieces.

SALTY &
SWEET
CAN'T BE
BEAT



TOASTED CINNAMON S'MORES WICH

We'd like to propose a toast to our favorite dessert—a CINNAMON toast, that is. We're obsessed with this chewy, gooey twist on the classic s'more.

YOU'LL NEED:

2 slices of white bread

Butter

Cinnamon

Sugar

Two XO vanilla marshmallows

Nutella® (or another hazelnut spread of your choice)

HOW TO:

Start by toasting two pieces of bread. After toasting, generously butter both sides on one side and sprinkle 'em with cinnamon and sugar. Spread the other side of the bread slices with Nutella and add a couple of ooey-gooey roasted marshmallows on top of one of them. Put the remaining piece of cinnamon toast on top of the marshmallows, cinnamon side up. Enjoy!





LEMON LAVENDER

Pinkies up! Tea time just got a whole lot sweeter. This elegant, elevated s'more features the lovely fragrance—AND color—of lavender. Steep a cup of tea and get a firelog going, but don't worry about being dainty. As with any s'more, prepare to get messy!

YOU'LL NEED:

- XO lavender honey marshmallows
- Lemon tea cookies
- White chocolate
- Honey
- Lemon zest

HOW TO:

Top a lemon tea cookie with a piece of white chocolate. Toast a lavender honey marshmallow to your desired doneness and add it to your sweet stack. Drizzle with honey. Pro tip: Local honey is the most elegant. Top the honey with some lemon zest and add another lemon cookie on top.





CHEERS TO S'MORE SUMMER!



Divas deserve some campfire time, too! These super-glam s'mores are proof that everyone can get a bit outdoorsy from time to time.

YOU'LL NEED:

- Pink wafer cookies
- XO Champagne marshmallows
- Fluffy pink strawberry frosting
- Edible glitter or pearls

HOW TO:

Carefully spread fluffy frosting on the pink wafer cookies. They're fragile, so be sure your frosting is easily spreadable. If needed, microwave for about 5 seconds. Toast your XO Champagne marshmallow to your desired doneness and add it to the frosting-topped cookie. Roll the edges in edible glitter or pearls and serve with bubbly, of course!



DONUT DELIGHT

Donuts...they're what's for breakfast. And dessert. And snacktime. We're not gonna lie—we never turn down a good donut. Fancy donuts, glazed donuts, grocery store donuts...we love 'em all.

YOU'LL NEED:

- XO vanilla marshmallows
- Glazed donuts
- Milk chocolate

HOW TO:

Head to your favorite local donut shop and buy a dozen!
Slice each donut in half horizontally and place a few pieces of chocolate inside.
Top the chocolate with a couple of vanilla marshmallows.
Toast in the oven or toaster oven.
It's the best way to get the 'mallow and chocolate all ooey-gooey while making the donut extra toasty.
Enjoy fireside!



DONUT PASS
THIS ONE UP



PB&J

A sweet twist on our childhood fave? We love to see it! (And to eat it) What do you get when you put two classics together? PB&J s'mores. Yeah, you read that right! Our minds are blown, too.

YOU'LL NEED:

Graham crackers
Dark or milk chocolate
XO vanilla marshmallows
Peanut butter
Jelly or jam

HOW TO:

Slather a graham cracker with peanut butter, your favorite jam or jelly and add a toasted marshmallow (or two... live your best life).

OTHER CLASSIC DUOS

COOKIES + MILK

KETCHUP + FRIES

COFFEE + DONUTS

SALT + PEPPER

BUTTER + POPCORN

MACARONI + CHEESE

CHOCOLATE + PB

SEA SALT + CARAMEL



OMG POPSICLE

What exactly IS a s'more? Not to get too philosophical about it, but a s'more can be whatever you want it to be, and sometimes, when the weather's hot, a refreshing treat is just what the doctor ordered. Bring on the brain freeze and take a big bite out of summer's sweetest treat.

YOU'LL NEED:

- Chocolate ice pops
- XO Marshmallow vanilla OMG
- Sprinkles
- Chocolate sauce
- Crushed grahams
- Other toppings and garnishes of your choice, like dried strawberries

HOW TO:

Grab a box of your favorite store-bought chocolate ice pops (like Fudgsicles®). Dip the ice pops into the OMG fluff one at a time. Use a spoon to make application easier. Toast each OMG-covered pop—carefully! Don't get them too close to the fire or they'll melt! Time to top! The sky's the limit. Drizzle some chocolate, add some sprinkles... whatever makes you happy!



LET'S
GET SPICY



PUMPKIN SPICE

Do you spend all summer wishing it were fall? Hey, we're not here to judge—we're just here to help you indulge your sweet tooth #bythefire.

This recipe takes the pumpkin spice latte to even sweeter heights by creating some autumn-inspired magic between two graham.

YOU'LL NEED:

Cinnamon graham crackers
Pumpkin butter
White chocolate bar
Mocha powder
XO vanilla marshmallows

HOW TO:

Spread some pumpkin butter on the inside of one of the graham crackers. Roast the marshmallows. Sprinkle with a touch of mocha powder—or a lot. It's up to you! Stack the ingredients. You know the drill!



Inspired to get roastin'? Follow us on social media and tag us in your s'mores pics using **#SummerOfSmores** for a chance to be featured!

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