

CHOCOLATE COVERED S'MORES

TUTORIAL

How do you make a classic summer treat better?
Easy, you cover it in more chocolate, of course!



SUPPLIES YOU WILL NEED



- Our S'mores Mold
- Ghirardelli Chocolate Melts
- Graham Crackers
- Marshmallow Fluff
- Piping Bag*

*you can also use a sturdy ziptop sandwich bag

MELT CHOCOLATE



- **Microwave Oven**

Place chocolate melts into a microwave-safe bowl.

Microwave at 50% power for 1 minute, then stir well. Continue to microwave for 15 to 30-second intervals, stirring well after each interval, until smooth

- **Double Boiler**

Place chocolate melts onto a double boiler over hot, not boiling, water. Stir until smooth

For best results, do not overheat the chocolate and avoid adding any moisture

PARTIALLY FILL MOLDS

Fill chocolate into mold cavities approximately 1/3 full.

Tap the mold on the table to settle the chocolate and remove any trapped air





PLACE
GRAHAM
CRACKER

Place your first graham cracker in the chocolate and press gently. Do not press hard enough to spill the chocolate over the top of the graham cracker.

ADD MARSHMALLOW
FLUFF

Thin Marshmallow Fluff by adding 1-2 teaspoons of warm water or microwaving on high for 10 15 seconds. Place in a piping bag. Pipe onto graham cracker in a zig-zag motion





PLACE 2ND GRAHAM CRACKER

Place your second graham cracker on top of your piped marshmallow fluff. Press down until the chocolate begins to spill over the top.

TOP OFF MOLDS

Spoon a small amount of additional chocolate over the top of your treats. Gently tap the mold on the table to settle the chocolate and remove any trapped air. If necessary, level the chocolate by scraping away the excess with a small spatula.



Allow your chocolate to set at room temperature for approximately 30 minutes. After the chocolate is hardened, place your mold in the refrigerator for approximately 10 minutes.

ALLOW
TO
SET

UNMOLD YOUR S'MORES



Turn the mold upside down and press on the back of the cavity to release the s'more.