

# Campfire Recipes

## Classic S'mores

### Ingredients

- Marshmallows
- Graham crackers
- Chocolate bar

Break a graham cracker sheet into two squares and place them on your toaster oven baking pan. Top each graham with a square of chocolate and a marshmallow. Place the pan inside of your toaster oven or oven. Remove when marshmallows are toasty and chocolate is melted.



## Campfire Cones

### Ingredients

- Waffle ice cream cones
- Marshmallows
- Filling ingredients (mini-marshmallows, almonds, chocolate chips, peanut butter, bananas, etc.)
- Foil
- Tongs

This can be a fun activity at home. Each layer of filling should be on top of a layer with marshmallows, to keep everything together. Wrap the cones tightly in foil for transport and cooking. When you get to the campfire, roast right on top for about 5 minutes using tongs. When it's melted, remove from the fire and let it cool. Carefully take off the foil and eat!



## Campfire Banana Boats

### Ingredients

- bananas
- chocolate chips
- miniature marshmallows
- aluminum foil

Cut a 12 inch piece of foil for each banana boat. Make deep lengthwise cut along inside curve of each banana, being careful not to cut all the way through. Open slit to form pocket. Fill each banana with chocolate chips and mini marshmallows. Wrap each banana in foil, making sure that foil opening is on top. Place wrapped bananas in oven or toaster oven; cook 8 to 10 minutes. Carefully peel back foil.

