

Servings: 12 - 1 per person

## Ingredients

- 15 frozen bread dough dinner rolls, thawed but still cold
- 1-1/3 cups graham cracker crumbs
- 1/2 cup sugar
- 6 tablespoons butter, cubed
- 1 cup miniature semisweet chocolate chips, divided
- 3/4 cup miniature marshmallows

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- 1 cup confectioners' sugar
- 1/2 teaspoon butter, softened
- 1 to 2 tablespoons 2% milk

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## Directions

1. Preheat oven to 375°. Line 12 muffin cups with foil liners.
2. Using a sharp knife, cut each dinner roll into 4 pieces.
3. In a shallow bowl, mix cracker crumbs and sugar.
4. In a large microwave-safe bowl, microwave butter until melted.
5. Dip 3 pieces of dough in butter, then roll in crumb mixture to coat; place in a prepared muffin cup. Repeat until all muffin cups are filled.
6. Sprinkle tops with 3/4 cup chocolate chips and marshmallows.
7. Toss remaining dough pieces with remaining butter, rewarming butter if necessary. Place 2 additional dough pieces in each cup; sprinkle with remaining chocolate chips.
8. Bake until golden brown, 15-20 minutes. Cool 5 minutes before removing from pan to a wire rack. Mix icing ingredients, spoon over tops. Serve warm.

Servings: 12 – 2 pieces/person

## Ingredients

- 12 graham cracker sheets
- 12 large marshmallows
- 24 Hershey's Kisses

## Directions

1. Break graham cracker sheets in half. Cut each half into a circle using a 2 to 2 1/2-inch round metal cookie cutter. Using clean scissors, cut each marshmallow into 2 halves.
2. Heat oven to Broil and place oven rack on lowest level.
3. Place graham crackers in the center of a large baking sheet, about 1/2 inch apart from each other. Centering them on the baking sheet allows even broiling.
4. Top each graham cracker with a marshmallow, cut/sticky side down. Place marshmallow-topped graham crackers under broiler (turn oven light on if you have one). Watch VERY closely, as they will toast quickly. Toast until golden, rotating pan with oven mitt as needed.
5. Once golden, immediately remove from oven and gently press 1 Hershey Kiss into the center of each toasted marshmallow. Serve warm.

Servings: 12 - 2 pieces/person

## Ingredients

- 4 whole graham crackers, coarsely crushed
  - 24 lollipop sticks
  - 24 large marshmallows
  - 4 ounces milk chocolate candy coating, melted
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## Directions

1. Place crushed crackers in a shallow bowl. Insert 1 lollipop stick into each marshmallow. Dip two-thirds of each marshmallow in melted candy coating; allow excess to drip off. Dip in cracker crumbs, covering about half the chocolate.
2. Place on waxed paper; let stand until set. Store in an airtight container.

Servings: 12 – 1 per person

## **Ingredients**

- 2 Packages - 6 mini graham cracker pie crusts
- 1 - 10oz package Mini Marshmallows
- 1 - 6 count Hershey Milk Chocolate Bars

## **Directions**

1. Unwrap crusts and place on baking sheet.
2. Place 6 pieces of chocolate into each pie crust.
3. Top with marshmallows.
4. Bake at 350°F for 8-13 minutes until golden brown, enjoy!

Servings: 12 – 1 per person

## Ingredients

- 2 cups milk chocolate chips
- 1/2 cup heavy whipping cream
- 1 package (14.4 ounces) graham crackers, quartered
- 1 cup marshmallow crème
- 2 cartons (7 ounces each) milk chocolate for dipping

## Directions

1. Place chocolate chips in a small bowl.
2. In a small saucepan, bring cream just to a boil. Pour over chocolate; stir with a whisk until smooth. Cool to room temperature or until mixture reaches a spreading consistency, about 10 minutes.
3. Spread chocolate mixture over half of the graham crackers.
4. Spread marshmallow creme over remaining graham crackers; place over chocolate-covered crackers, pressing to adhere.
5. Melt dipping chocolate according to package directions. Dip each s'more halfway into dipping chocolate; allow excess to drip off. Place on waxed paper-lined baking sheets; let stand until dipping chocolate is set. Store in an airtight container in the refrigerator.