Pine Tree Camp
S'mores
THREE WAYS TO MAKE YOUR S'MORES

1. Fire
2. Microwave
3. Oven
S'mores by Fire

1. Gather tinder (dry leaves, pine needles, paper), kindling (twigs, sticks, small branches), and firewood.

2. Make a loose pile of tinder.

3. Build a teepee with the kindling around the tinder, starting with the small trigs first.

4. Use a match or lighter to light the tinder from all sides.

5. As the fire grows, feed it with larger branches and eventually firewood.

6. Find a roasting stick, and poke it through the middle of your marshmallow.

7. Hold the stick so the marshmallow hovers above or next to the fire.
Rotate the marshmallow as it begins changing color to a light or dark brown, to ensure all sides are cooked. If the marshmallow catches on fire be sure to take it out of the fire and blow it out... it is still great to eat!

When the marshmallow is cooked to your liking, prepare your s'more by placing a piece of chocolate on one of the graham cracker squares, and using both squares to pull the marshmallow off the stick and into the middle of the s'more.

Enjoy!
S'mores by Microwave

1. Place 1 graham cracker square on a paper towel.
2. Top the cracker with chocolate and a marshmallow.
3. Microwave on high for 15 seconds, or until marshmallow puffs.
4. Remove the half from the microwave and cover it with another graham cracker square.
S'mores by oven

1. Set your oven to broil.

2. Place 1 graham cracker square on a baking sheet.

3. Top the cracker with a marshmallow.

4. Cook in your oven on the middle rack, about 1-2 minutes, until the marshmallow starts to turn golden. Watch closely the whole time!

5. Top the marshmallow with a piece of chocolate and a second graham cracker square.

Enjoy!