

MINI-PUFT S'MORES



MAKES 1 SERVING

FOR THE BODY:

- 1 CAMPFIRE GIANT ROASTER MARSHMALLOW
- 1 GRAHAM CRACKER

FOR THE HEAD:

- 1 CAMPFIRE STAY-PUFT MARSHMALLOWS
- EDIBLE INK PEN
- 1 CAMPFIRE MINI STAY-PUFT MARSHMALLOW
- 1 PIECE BLUE TAFFY
- 1 SMALL PIECE RED FONDANT



- ## FOR THE ARMS:
- 2 CAMPFIRE STAY-PUFT MINI-PUFT MARSHMALLOWS

FINISHING TOUCHES:
CHOCOLATE
TORCH



INSTRUCTIONS

Step 1:

To create the body, cut off 1/3 of the Giant Roaster and lay flat onto the graham cracker. Set aside.

Step 2:

To create the head, cut off 1/3 of the marshmallow, and set that aside to use later for the feet. On the remaining marshmallow, use the edible ink pens to create the face details.

Step 3:

Roll out the Mini-Puft marshmallow until flat. Set aside. Roll out the blue taffy and use a small round cutter to cut out a circle. Press onto the flattened Mini-Puft and place onto the head to create the hat. Cut a small piece of red fondant and place on top of the hat for the tassel. Press the head onto the body.



Step 4:

Cut one Mini-Puft lengthwise to create the two arms, then press onto the body. For the hands, cut one Mini-Puft crosswise. Onto each half make 2 to 3 small cuts to create the fingers. Press onto the arms.

Step 5:

Take the remaining 1/3 marshmallow from the head and cut into two pieces. Press onto the lower half of the body to create the legs.

Step 6:

Roast to serve.