



## How to create S'mores in your oven

S'mores are a popular campfire treat, but you don't need to wait until your next outdoor adventure to enjoy the decadent dessert.

Made famous by campers across America, s'mores are a delicious campfire treat made from just three ingredients. Roasted marshmallows and a piece of chocolate are wedged between two biscuits creating a mouth-watering dessert in just a few minutes.

But you don't have to be around a bonfire to indulge in this hearty winter treat – they taste just as good when made using a NEFF oven in the comfort of your own home.

So what do you need? It's simple: marshmallows, chocolate and a sturdy biscuit. (Tip: You want a biscuit that's a little bit neutral, like a Digestive or Marie biscuit, so that you don't get overwhelmed with sugar.)

Here's a simple recipe that will help you master s'mores in no time and leave your family and friends in awe of your culinary creations.

### Step 1

The first thing you need to do is preheat your oven to 180 degrees (NEFF oven owners should use CircoTherm) and line a tray with a sheet of baking paper.

### Step 2

Place half of your biscuits on the tray, put a piece of chocolate on each biscuit then add a marshmallow on top.

### Step 3

Put the tray in the oven for 3-5 minutes until the marshmallows are roasted to your liking. This can range from barely warm to charred, but you should always aim for a hot, gooey centre.

### Step 4

Once you are happy with the result, take the s'mores out of the oven and add a biscuit on top, creating a sandwich-like dessert.

### Not getting the melted chocolate you wanted?

When chocolate is overheated it can harden rather than melt, which isn't what you want out of a s'more. If you're struggling to get your chocolate to melt properly, try toasting the marshmallow on one biscuit and melting your chocolate over a double boiler instead – leaving you with a silky melted

chocolate that you can dip your spare biscuit into.

### **Make a s'mores dip**

Want to make one big batch to save you time and fussing about? Try this trick for making your own s'mores dip. Get an oven-friendly skillet and fill the bottom with chocolate buttons or melts. Add a layer of marshmallows and pop in the oven at 180°C (with CircoThermâ for NEFF ovens) until the tops of the marshmallows are toasted. If you're not getting the growing you're wanting, resist the urge to crank up the heat as this may make the chocolate seize up – instead try browning the tops with a cooking blow torch once you've taken it out of the oven.



### **Give me even more s'mores**

If you are a fan of NEFF, you will know that the kitchen is our playground and we love experimenting with different flavour combinations to create something truly unique.

So once you've perfected your traditional s'mores, try these variations to really impress your guests:

- Chocolate chip s'mores using [the NEFF recipe](#) as a biscuit base (this is our preferred way to maximise our chocolatey goodness)
- Chocolate pretzel s'mores for that perfect combination of salty and sweet
- Add a layer of peanut butter to your s'mores to add some nutty flavours to the delicious dessert.
- Nutella s'more with sliced bananas and strawberries, to add some colour and make your dessert a real show-stopper.