Hershey Kiss S’Mores Bites

Ingredients:

4.5 Graham Cracker rectangles

1/4 cup butter, melted (1/2 stick)

1/4 cup brown sugar

6 large marshmallow

12 Hershey’s Kiss

Directions:

Part 1:

1. Preheat oven to 400 degrees.
2. Crumble graham crackers in a bag and pour into medium mixing bowl.
3. In a cereal bowl, microwave the butter in 10-second increments. PLACE A PAPER TOWEL over the bowl incase the butter explodes.
4. Add the butter and brown sugar to the graham cracker crumbs. Mix well.
5. Press graham cracker mixture into the bottom of mini muffin pans
6. Bake the crust in the oven for about 7 minutes or until lightly browned and smells toasted.

Part 2:

1. While the crust is baking, cut the marshmallows in half and unwrap the Hershey kisses
2. Take the pan out of the oven and place half a marshmallow over each graham cracker crust. Bake for 2-3 minutes or until marshmallow starts to puff up
3. Remove the pan from the oven. While the marshmallows are still warm, press a Hershey’s kiss into the center of each marshmallow.
4. Let cool, then eat and enjoy!

S’Mores Bites

Lab Prep

**Equipment Needed for this Lab:**

* Measuring cups
* Leveler
* 1 Small Cereal Bowl

**Where to put each measured ingredient while at the ingredient table:**

|  |  |  |
| --- | --- | --- |
| **On Blue Tray** | **Cereal Bowl** | **Ceral Bowl** |
| - 4.5 Graham Cracker Squares  - 6 Large Marshmallows  - 12 Hershey Kisses | ½ stick of butter (1/4 cup) | 1/4 Cup Brown Sugar |
|  |  |  |

**Abbreviation Reminders: C = Cup T = Tablespoon t = teaspoon**