

From Gluten-Free Nosh at [www.glutenfreenosh.com](http://www.glutenfreenosh.com)

PDF for printing only, not for forwarding.

Please refer to web site for full story and information about the recipe. <http://wp.me/pGgB6-5n>

## **Gluten-Free S'Mores**

*(gluten-free, kid-friendly)*

[By Gluten-Free Nosh](#)

The following instructions were adapted from the instructions on the S'moreables box.

### **Ingredients:**

Gluten-free graham crackers

Chocolate bars

Marshmallows

### **Method:**

1. Preheat oven to 300 F.
2. Line cookie sheet with aluminum foil. Lay graham crackers in pairs on the foil. On one graham cracker, place a square of gluten-free chocolate. On another cracker, place the marshmallow(s).
3. Bake for 3 to 5 minutes or until the marshmallows turn golden brown and the chocolate begins to melt.
4. Remove from oven and let rest for 1 minute. Using a spatula, carefully lift the chocolate cracker and flip it on top of the marshmallow cracker. Gently press the two parts together to make a sandwich.