

Campside Treat...

...Gets Revamped



Instead of s'mores made over a campfire, try this dessert that captures their flavor.

S'mores is one of the most popular desserts enjoyed around the campfire and at cookouts. Now you can enjoy the flavor of this delectable dessert without the fuss of toasting marshmallows over an open flame.

S'mores history dates back to the early 20th century. While the actual recipe origin is unknown – considering most camping recipes were passed down from generation to generation – the first printed recipe for s'mores appeared in 1927 in the Girl Scout Handbook. S'mores were popular campside treats because of the portability of ingredients. It was easy to pack a bag of marshmallows, a box of graham crackers and a few bars of chocolate.

The combination of sticky marshmallow, smooth, rich chocolate and crunchy graham crackers provides a perfect melding of flavors. However, s'mores weren't the first pairing of these ingredients. Mallomar cookies and Moonpies also featured these ideal components.

To make a delicious dessert that builds upon the s'mores flavors and theme at your next summertime event, try this recipe for Frozen S'mores Cake.

Frozen S'mores Cake

- 1 quart vanilla ice cream
- 1 quart chocolate ice cream
- 10 or 12 graham cracker squares
- 1/4 cup melted butter
- 1/2 tablespoon sugar
- 1 jar of hot fudge
- 1 bag mini-marshmallows
- 2 tablespoons water
- Vegetable shortening

Crush graham crackers in a zipper-lock bag or pulse in a food processor until made into crumbs. Add sugar and melted butter to the crumbs, mix and press into the bottom of a spring-form pan. Bake at 350 F for 10 minutes, or until the crust browns a bit.

Soften ice cream by letting it sit out of the freezer for a few minutes. Use a spatula or spoon to spread the chocolate ice cream over the cooled graham cracker crust. Spread desired amount of fudge topping over the chocolate ice cream. Then spread the softened vanilla ice cream over the fudge layer.

Coat a microwave-safe bowl with a thin layer of shortening. Add most of the marshmallows, reserving a few for garnish, and the water to the bowl. Microwave for about a minute to a minute and a half until the marshmallows are melted. Top the vanilla ice cream with the melted marshmallows.

Place the cake in the freezer overnight to harden.

When ready to serve, place the garnish marshmallows on top and drizzle with a little melted hot fudge. You can use a kitchen torch or a barbecue lighter to add a little browning to the garnish marshmallows to make them look like they were toasted over a fire.

Slice and enjoy quickly before it melts. This cake also makes a great alternative to a store-bought ice cream birthday cake.

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