



SEGMENT INSTRUCTIONS

Muffin Tin S'mores

Ingredients:

- 50 g melted butter
- 10 plain biscuits (Marie or similar)
- ¼ cup icing sugar
- 12 marshmallows
- 12 squares of chocolate

Equipment:

- 12-hole muffin tray
- Mixing bowl
- Spoon
- Rolling pin
- Ziplock bag

Method:

1. Preheat the oven to 180 C (160 C fan forced).
2. Place biscuits into the ziplock bag. Seal the bag, then use the rolling pin to crush the biscuits into crumbs.
3. Combine biscuit crumbs, melted butter, and icing sugar in a bowl and mix until combined.
4. Spoon the mixture evenly into a greased muffin tray.
5. Bake for 4 minutes.
6. Carefully remove the muffin tray from the oven and, while still hot, place one square of chocolate and one marshmallow onto each s'more.
7. Return to the oven for 1-2 minutes.
8. Top with more melted chocolate if desired!

