



S'MORES CUPS



As seen on



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INGREDIENTS

- Approx. 10 Granita Biscuits or similar (1 cup finely crushed)
- 1/4 cup icing sugar
- 6 tbsp (90 mL) butter, melted
- 200g milk chocolate, squares divided
- 12 large marshmallows

WHAT YOU NEED

- Mixing bowl
- Rolling pin
- Mini muffin tray
- Kitchen scissors



DIRECTIONS

1. Preheat oven to 180°C (350°F). Place biscuits into a large resealable plastic bag or between baking paper. Finely crush into crumbs using a rolling pin. Combine the biscuit crumbs, icing sugar and melted butter in a mixing bowl.
2. Grease the muffin tray and place a small scoop of the crumb mixture in each cup of the mini muffin tray. Press the crumbs down to form shallow cups with the back of a teaspoon.
3. Bake for 4-5 minutes or until edges are bubbling.
4. Meanwhile, break half of the chocolate bars into rectangles. Remove the muffin tray from the oven and place one rectangle into each cup.
5. Cut marshmallows in half crosswise using kitchen scissors or a knife. Place one marshmallow half, cut-side down, into each cup. Return to the oven 1-2 minutes or until marshmallows are just slightly softened.
6. Remove from oven to a cooling rack, cool 15 minutes. Carefully remove cups from the tray. Cool completely.
7. Break remaining chocolate and place in a small microwave bowl. Microwave on HIGH 60-90 seconds or until melted and smooth, stirring every 20 seconds. Dip the top of each marshmallow in melted chocolate. Turn top-side up and let stand 40 minutes to an hour or until set.

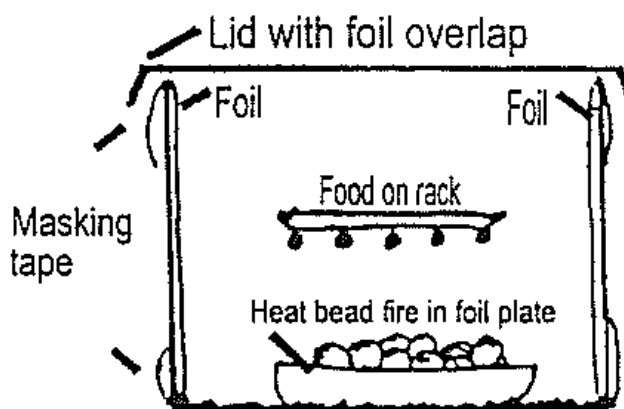


Girl Guides tip: dip scissors or knife in cold water to make it easier to cut the marshmallows.

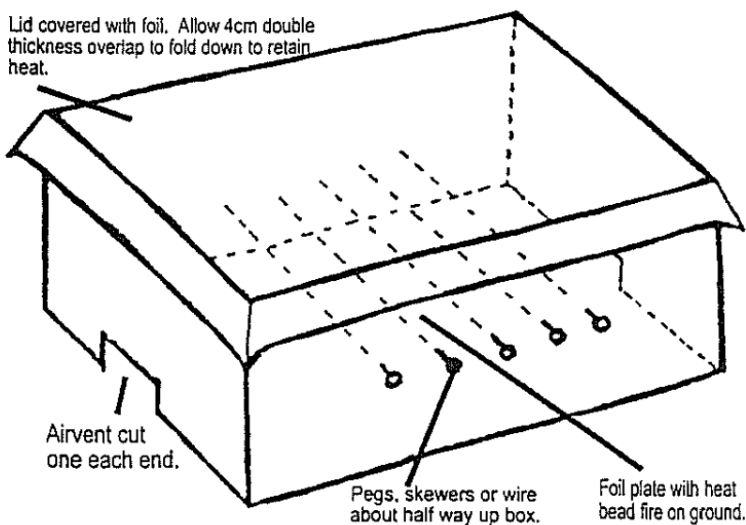
CARDBOARD BOX OVEN

PREPARING THE CARDBOARD BOX

1. Cut the top and bottom from the strong cardboard box. Reserve one end for a lid.
2. Cut an air vent at each end of the box.
3. Allowing approx. 35mm overlap, completely line the inside of the box with foil (shiny side showing). Extend the overlap to the outside and stick the edges down with masking tape.
4. Cover the inside of the lid with foil (shiny side showing), allowing a double thickness of foil to extend beyond the edge for 35mm, folding the flaps. The foil should fold down over the edge of the box completely sealing it and preventing heat from escaping.
5. Using metal pegs, or strong fencing wire at a position of the approximately half way up the box, carefully push the point of the peg into and through the box and foil, (be careful not to tear the foil) across the box and out the other side.
6. The metal pegs need to be inserted at interval of approx. 8cm to create a rack capable of holding either a foil plate or suitable baking dish.
7. When the heat beads or hot coals are ready, place the box over foil tray of the heat beads or hot coals. Place the lid in position. Food can be placed on the rack almost immediately.
8. The oven is functional for hours and it's possible to reach a temperature of 180°C.



Lid covered with foil. Allow 4cm double thickness overlap to fold down to retain heat.



Airvent cut one each end.

Pegs, skewers or wire about half way up box.

Foil plate with heat bead fire on ground.



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