

White Chocolate and Jam S'more

SKILL
🔥

MAKES
1 Servings

Ingredients

- 1/4 (1-ounce) of a white chocolate bar
- 1 chocolate graham cracker, halved
- 2 marshmallows
- 2 Tablespoons Stonewall Kitchen Black Raspberry Jam or Raspberry Peach Champagne Jam



Directions

1. Place graham cracker half on a lined baking sheet.
2. Place white chocolate on top of the graham cracker.
3. Place marshmallows on top of the white chocolate.
4. Spoon jam on top of the marshmallows.
5. Begin to broil 4-5-inches from the heat, watching carefully.
6. Once the marshmallow has started to melt, top the s'more with the other graham cracker half.
7. Continue broiling for another 30 seconds.
8. Serve warm – but take care to let cool appropriately.

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