



Sparkle Kitchen

Solstice Bonfire Smore's

Ingredients

Marshmallows
Gingerbread cookies
Peppermint bark

Directions

For these s'mores, you should use store-bought marshmallows (homemade ones usually don't set up firmly enough to roast), but you can use either homemade or store-bought cookies and peppermint bark. If you want homemade cookies, this is a great time to pull out and bake a few sheets of the gingerbread cookies from a few weeks ago.

Once your ingredients are collected, find a few roasting sticks and gather 'round your fire.

Just one tip before you get started. In my experience, when you're making s'mores in the summer, the chocolate is usually starting to get melty from the heat, even before the marshmallow hits it. Because you'll be making these when it's cold out, it can be helpful to slip the peppermint bark into a pocket or warm it for few seconds near the fire while you're roasting your marshmallows.

Now, go ahead and roast your marshmallows to your desired degree of doneness. (This is a controversial subject in our house — I like them burnt, the rest of the family likes golden brown — but you do you!)

When your marshmallow is done, assemble it into a sandwich with the peppermint bark between two gingerbread cookies.

Enjoy your solstice s'more while it's warm and gooey.