

## The Ultimate Guide to Making a Goopy S'mores Grilled Cheese

Ingredients for the Overload



**TIME**  
**10 min**

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**ChefManiac**

### INGREDIENTS

**Bread:** 8 slices of brioche or thick-cut white bread. You want something sturdy and rich to hold up to the fillings.

**Turkey Bacon:** 8 slices of cooked turkey bacon. You want it cooked until crisp to provide the best texture.

**The S'mores Core:** 1 cup of mini marshmallows (or large ones cut in half) and 1 cup of milk chocolate chips or broken-up chocolate bars.

**For Grilling:** 2 tbsp of softened butter.

**The Authentic Touch (Optional):** 2 crushed graham crackers for that true campfire s'mores flavor and crunch.

**Swaps and Notes:**

**Bread is Boss:** Brioche is my top choice because its buttery, slightly sweet flavor is a perfect match for the fillings. Challah would also be fantastic. In a pinch, any thick-sliced white bread will work.

**Chocolate Choices:** Milk chocolate gives you that classic s'mores taste, but don't be afraid to experiment! Dark chocolate will create a more intense, less sweet sandwich, while peanut butter cups or chocolate-caramel bars would be next-level.

**Bacon Variations:** Classic pork bacon works beautifully, of course. For an even more decadent twist, try using candied bacon!

**Get Nutty:** For another layer of flavor and texture, spread a thin layer of peanut butter or Nutella on the inside of the bread before adding the other

fillings.

**Graham Cracker Gold:** Don't skip the crushed graham crackers if you can help it. They add a critical textural element and really drive home that authentic s'mores experience.

**How to Make a S'mores Grilled Cheese:**

**More Indulgent Sweet Treats:**

**These Campfire Cones Are My Favorite Mess-Free Way to Enjoy S'mores:** The perfect way to get your s'mores fix at your next barbecue.

**This S'mores Bark Is My Favorite No-Campfire Treat:** Another incredibly easy way to enjoy s'mores flavor, anytime.

**These Chocolate Chip Cookie Dough Brownie Bombs Are My Favorite Sweet Obsession:** For when you need maximum indulgence in a single bite.

**These Hot Chocolate Cookie Cups Are My Favorite Winter Treat:** The coziest, gooiest little cups of joy you'll ever bake.

**This Brownie Batter Dip Is My Favorite No-Bake Dessert:** Instant chocolate gratification, no baking required!

**Final Thoughts:**

## DIRECTIONS

1. **Prep :** Time: 10 minutes **Cooking Time:** 8 minutes **Total Time:** 18 minutes **Kcal:** ~620 per sandwich **Servings:** 4 sandwiches
2. **Step 1: Assemble the Sandwiches** Lay out your 8 slices of bread on a clean work surface. On four of the slices, create your s'mores foundation. Sprinkle them evenly with the chocolate chips or pieces. Next, add a layer of marshmallows, followed by two slices of crispy cooked turkey bacon for each sandwich. Finally, sprinkle the crushed graham crackers over the top, if you're using them. Place the remaining four slices of bread on top to complete your sandwiches.
3. **Step 2: Butter the Bread** Using a butter knife or spatula, spread the softened butter on the outside of each sandwich. You only need to butter the top slice for now; you can butter the other side right before flipping. Using room temperature butter is key-it spreads easily without tearing your bread.
4. **Step 3: Grill to Golden, Goopy Perfection** Heat a large non-stick skillet or griddle over medium-low heat. This part is crucial. If the heat is too high, the bread will burn long before the chocolate and marshmallows have a chance to melt. Place the sandwiches in the skillet, buttered-side down. Let them cook for 3-4 minutes, pressing down gently with a spatula every so often to help the fillings meld together.
5. **Before you flip, butter the new top side of the bread.** Flip the sandwiches carefully and cook for another 3-4 minutes on the second side. The sandwich is ready when both sides are a deep golden brown and the insides are visibly melted and gooey.

6. **Step 4: Rest and Serve** This might be the hardest step! Transfer the grilled cheese to a cutting board and let it rest for a minute or two. This allows the molten insides to set up just slightly, making it easier to slice without all the goodness oozing out immediately. Slice in half and serve warm for the ultimate gooey cheese-pull (or in this case, marshmallow-pull) effect.
7. **More Indulgent Sweet Treats:** If this recipe proves you're a dessert adventurer who loves gooey, chocolatey, over-the-top treats, you are definitely in the right place.
8. **These : Campfire Cones Are My Favorite Mess-Free Way to Enjoy S'mores:** The perfect way to get your s'mores fix at your next barbecue.
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12. **This : Brownie Batter Dip Is My Favorite No-Bake Dessert:** Instant chocolate gratification, no baking required!
13. **Final Thoughts:** The Turkey Bacon S'mores Grilled Cheese Overload is a testament to the idea that cooking should be fun, creative, and a little bit wild. It's a recipe that will make you feel like a kid again while satisfying your most grown-up cravings for complex, sweet-and-salty flavors.
14. I dare you to give this one a try. Step outside your comfort zone and into a world of gooey, crispy, bacon-y bliss. When you do, snap a picture and let me know what you think in the comments below. Happy grilling!

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**More recipes:** [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/the-ultimate-guide-to-making-a-gooey-smores-grilled-cheese/>