

## Baked S'mores Are My Favorite Easy Way to Make a Classic Treat Indoors

Milk chocolate bars or chocolate squares



**Baked S'mores** 🍫🔥🍪

Ingredients

- 12 graham crackers (halved)
- 2-3 chocolate bars (milk or dark)

**OVEN**  
**350°F**

**TIME**  
**5 to 8 min**

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**SAVE**  
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### INGREDIENTS

Graham crackers  
Milk chocolate bars or chocolate squares  
Large marshmallows or mini marshmallows  
Optional melted chocolate for drizzling  
Optional crushed graham crackers for topping

### DIRECTIONS

1. Preheat your oven to 350°F and line a baking sheet or baking dish with parchment paper if desired.
2. Arrange half of the graham crackers on the tray to form the base.
3. Place a piece of chocolate on top of each graham cracker.
4. Add marshmallows on top of the chocolate.
5. Bake for about 5 to 8 minutes, or until the marshmallows are soft and lightly golden.
6. Remove from the oven and immediately top with the remaining graham crackers.
7. Press down gently to create the sandwich.
8. Let them sit for a minute or two, then serve warm while the chocolate is still melty.

### SWAPS & NOTES

Classic milk chocolate gives you that familiar s'mores flavor, but dark chocolate works well if you want a slightly richer bite.

You can also use chocolate chips in a pinch, though chocolate bars tend to melt more evenly and give a more traditional texture.

Large marshmallows create that iconic toasted, gooey top, while mini marshmallows can make assembly easier if you're baking a larger batch.

If you want to dress them up a little, a drizzle of melted chocolate or a sprinkle of crushed graham crackers on top adds extra visual appeal without much extra effort.

### TIPS FOR SUCCESS

Keep a close eye on the marshmallows while baking.

They can go from perfectly golden to overly browned pretty quickly, so checking them early is worth it.

If you want extra color on top, a brief broil can help, but only for a very short moment.

Assemble everything ahead of time before the tray goes into the oven.

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

Original recipe: <https://chefmaniac.com/baked-smores-are-my-favorite-easy-way-to-make-a-classic-treat-indoors/>