



## S'mores Dip

*Prep Time:* 25 minutes

*Cook Time:* 6 – 10 minutes

*Yield:* One 9 x 9-inch pan of s'mores dip

### Ingredients

- 1 kg, or 3 standard bags of Hershey's semi-sweet chocolate chips
- Jumbo marshmallows, for topping
- Graham crackers, for dipping

### Instructions

1. Preheat oven to 375° F. Prepare tools, including 9 x 9-inch pie pan, by making sure they are clean and dry.
2. Pour water into the pot. The water should be enough to simmer, but not so much it is touching the bottom of the bowl you will use for melting.
3. Once you are satisfied with the water level, bring the water to a simmer. Keep the water at a simmer throughout the melting process.
4. Place the bowl over the pot, and then pour the chocolate into the bowl. Depending on the size of your double boiling set up, you may need to melt the chocolate in portions.
5. As the chocolate melts, use a spatula to stir constantly. It will take a few minutes for all the chocolate to melt.
6. Once the chocolate is fully melted, turn off the heat.
7. Pour the chocolate into the pie pan, making sure it is distributed evenly.
8. Arrange the marshmallows on top of the chocolate.
9. Bake at 375° F for 6 – 10 minutes, or until the marshmallows are roasted (puffed, browned on top, and insides softened).
10. Serve immediately with graham crackers or other dipping food of choice.