

Veronica's Individual S'more Cups

Ingredients:

For each s'more cup:

1 1/2 tsp Butter
1/4 cup Graham Cracker Crumbs
Chocolate (I used milk chocolate)
Marshmallows

Note: How much chocolate and marshmallow you use is up to you

Directions:

Place the butter in a ramekin and put it in an oven set to broil.

Once the butter is melted, stir in the graham cracker crumbs and press into the bottom of the ramekin. Add the chocolate on top, cover the ramekin with tin foil and place it back in the oven until the chocolate is melted. It should take about 5 to 10 minutes for the chocolate to melt, but stir it gently every few minutes.

Remove the tin foil and place some marshmallows on top. If you don't want as many marshmallows, cut them in half and put them on top so they cover all of the chocolate. Put the ramekin back in the oven until the marshmallows are brown. Keep an eye on it so the marshmallows don't burn!

Enjoy your delicious s'more cup! <3

