

# SEABRA'S

## MARKET

### MINI S'MORES

SERVES: 45

PREP TIME: 00 hr 50 min

COOK TIME: 00 hr 05 min

#### INGREDIENTS

2 cups milk chocolate chips

1/2 cup heavy whipping cream

1 package (14.4 ounces) graham crackers, quartered

1 cup marshmallow creme

2 cartons (7 ounces each) milk chocolate for dipping

4 ounces white candy coating, melted, optional

#### DIRECTIONS

Place chocolate chips in a small bowl. In a small saucepan, bring cream just to a boil. Pour over chocolate; stir with a whisk until smooth. Cool to room temperature or until mixture reaches a spreading consistency, about 10 minutes.

Spread chocolate mixture over half of the graham crackers. Spread marshmallow creme over remaining graham crackers; place over chocolate-covered crackers, pressing to adhere.

Melt dipping chocolate according to package directions. Dip each s'more halfway into dipping chocolate; allow excess to drip off. Place on waxed paper-lined baking sheets; let stand until dipping chocolate is set.

If desired, drizzle tops with melted white candy coating; let stand until set. Store in an airtight container in the refrigerator.



FOR A PINCH OF *Seabra's* FLAVOR...

This makes for a great party snack for kids or the adults!