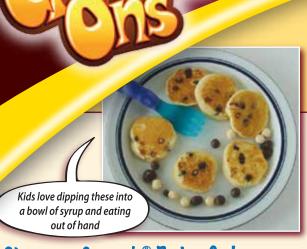
S'mores Crunch RECIZES



S'mores Crunch® Baby Cakes

½ teaspoon S'mores Crunch® 1 teaspoon prepared batter for each baby cake

Stir into batter or spoon over top of batter.



Sundaes

Frozen yogurt, custard and ice cream is better with a crunch

Chocolate and Hot Fudge Sundaes taste and look even richer with a topping of S'mores Crunch®.

Strawberry Sundaes with the chocolate flavor of S'mores Crunch® were made for each other. A simple bowl of ice cream turns extra special with a spoon of S'mores Crunch® crumbled on top. Add to frozen ice cream drinks. The crunch and taste are a NEW flavor combo.



1/4 cup S'mores Crunch® for each 1 cup pancake mix

S'mores Crunch® **Pancakes**

Chocolate. Sweet. Crunch. Tastes as good as s'mores on the bonfire the night before

Stir S'mores Crunch® into prepared batter or pour batter on griddle. Spoon on S'mores Crunch®. Flip and finish cooking.



S'mores Crunch® No Bake Cheesecake

34 cup S'mores Crunch® 11 oz. package no-bake cheesecake mix ¼ cup plus 2 tablespoons chocolate syrup A new taste and crunch for an old favorite!

Prepare crust as directed. Drizzle ¼ cup syrup over crust. Prepare filling as directed. Stir in ½ cup S'mores Crunch®. Spread over crust. Drizzle remaining chocolate syrup over top. Chill.



Crunchy -Ice Cream Pie

The flavor of the crust matches the flavors in the fillina

9-inch S'mores Crunch® Crust 1.5 quart chocolate or vanilla Ice Cream 1 cup S'mores Crunch® ¼ cup chocolate syrup

Soften ice cream. Stir in 3/4 cup S'mores Crunch®. Spread half over crust. Drizzle half of chocolate syrup over top. Spoon on remaining ice cream. Drizzle chocolate syrup over top. Sprinkle on remaining 1/4 cup S'mores Crunch®. Freeze.



makes cakes and cupcakes taste better!

S'mores Crunch® Frosting

16.2 oz. can whipped frosting 34 cup S'mores Crunch®

Combine.

Keeps the crunch up to five days.

S'mores Crunch® Crust

A NEW and delicious crumb crust idea

1 1/3 cup S'mores Crunch®, crushed 3 tablespoons melted butter

Mix well. Spoon over bottom and up sides of 9-inch pie plate. Chill and fill.