



S'mores Crunch®

RECIPES



Kids love dipping these into a bowl of syrup and eating out of hand

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.



Crunchy Ice Cream Pie

The flavor of the crust matches the flavors in the filling

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 ¾ 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 ¼ cup S'mores Crunch®. Freeze.



S'mores Crunch® Pancakes

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

¼ cup S'mores Crunch® for each 1 cup pancake mix

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

¾ cup S'mores Crunch®
11 oz. package no-bake cheesecake mix
¼ cup plus 2 tablespoons chocolate syrup

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.

A new taste and crunch for an old favorite!



S'mores Crunch® Frosting

16.2 oz. can whipped frosting
¾ cup S'mores Crunch®

Combine.
Keeps the crunch up to five days.

Frosting with a crunch makes cakes and cupcakes taste better!

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.