

World's Largest S'mores



Servings: 10–12 | Challenge Level: Easy

“Recently, when I told my scouts that anything could be cooked in a Dutch oven, they were incredulous and asked, ‘What about s’mores?’ I said, ‘Sure!’ and I created this recipe on the spot. It turned out fantastic, and we’ve enjoyed it on many campouts since.”

Preparation at Camp:

1. Start 25 briquettes.
2. Over 8 coals, melt butter in Dutch oven. Crumble 10 of the graham crackers, and combine with the melted butter.
3. Cover butter-cracker mix with a layer of marshmallows, then several chocolate pieces, followed by a portion of the remaining graham crackers, broken into large pieces.
4. Repeat layering until all ingredients are used up. Finish by topping with marshmallows.
5. Using the 8 coals already under the oven, and placing 17 briquettes on the lid, bake for about 25 minutes until marshmallows turn golden brown.

½ cup (1 standard stick) butter

20 graham crackers

1 (16-ounce) bag mini marshmallows

2 (2.6-ounce) bars milk chocolate, broken into pieces

Required Equipment:

12-inch Dutch oven

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