



# Campfire Cooking

## MINI S'MORES TOAST

### INGREDIENTS

- 225 g dark chocolate buttons
- 2 tbs caster sugar
- 2 tbs honey
- 2 tbs azalea grapeseed oil
- 2 tbs icing sugar
- 3/4 tsp sea salt
- 3/4 tsp sea salt
- 1 stick French bread roll

### DIRECTIONS

1. Melt the dark chocolate buttons in the microwave in short bursts of 20 seconds each.
2. Now add the caster sugar, honey, grapeseed oil, icing sugar and sea salt to the melted chocolate. Stir until it's all combined and smooth. Put it aside while you do everything else. It will thicken a little over time
3. Slice the bread stick into thin rounds. Toast them under the grill until they are golden on both sides.
4. Spread each round with chocolate spread and top with one marshmallow each. Place under the grill again and keep an eye on them. Take them out when the tops turn golden. (Takes about 30 seconds, so keep your eyes on your fries!)
5. Put them on a platter and serve them warm. They won't last long!

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