

SUMPRI

MANUAL & RECIPES

WELCOME TO SMORES HEAVEN





**ARE YOU READY TO GATHER AROUND THE
CAMPFIRE, TELL STORIES, AND OF
COURSE...ROAST SOME DELICIOUS S'MORES?**

NOTES TO THE READER

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BASICS ON HOW TO ROAST S'MORES?

S'more is a contraction of the phrase "some more." Although the exact origin of the treat is unclear, reports about scouts from as early as 1925 describe them, where the S'more was also referred to as a "Graham Cracker Sandwich."

Tradition also says that these treats are consumed quickly, prompting further calls for "S'more!". The traditional s'more is made with marshmallows, graham crackers, and a few pieces of chocolate. Making your own at the campfire or in the microwave is one of the easiest cooking skills around.



BASICS ON HOW TO ROAST S'MORES

Start your grill, campfire, or wood fireplace. You can make your s'mores over any sort of fire. Keep in mind, however, that the fuel you use may also influence the flavor of the marshmallow. If you are working outdoors, be sure to follow safety precautions by having water or a fire extinguisher nearby. Also, try to avoid making s'mores on windy days.

- ✓ If you are making a campfire, be sure to use clean, dry wood, and to properly rein in the fire with a ring of stones. Do not use accelerators.



Break a graham cracker in half. You will end up with two square-shaped crackers. This will be enough to make one s'more. One of the halves will be for the bottom of the s'more, and the other half will be for the top.

BASICS ON HOW TO ROAST S'MORES



Unwrap your Hershey chocolate and break it into smaller pieces, if necessary. You will need a piece of chocolate that is just a bit smaller than your graham cracker.

Set the chocolate on the graham cracker. Take a piece of chocolate and set it down on one of the graham cracker squares. The other square should have nothing on it (you can use one Hershey Bar piece or 2 pieces on one cracker!).



Skewer the marshmallows with your SUMPRI Marshmallow Sticks and roast it. Carefully insert the clean fork into the side of the marshmallow. Do this with each end of the fork. Extend the fork and hold the marshmallow just over the campfire, roasting to your liking. Be sure to rotate the marshmallow so that it cooks evenly. You can use the rotating handle to achieve this.

BASICS ON HOW TO ROAST S'MORES

Putting a marshmallow into leaping flames will always set it on fire and burn it. If you do burn it, you can pick off the burned parts and eat the soft inside section.



Holding the marshmallow over low coals will caramelize it to a nice golden brown color.

For optimal results, wait until the fire has been burning for long enough to produce hot coal areas. These areas will provide oven-like warmth - without setting your marshmallow on fire!



Your SUMPRI Sticks are made from Stainless Steel, and have a heat-resistant handle. This keeps you safe while you roast! Only use the wooden handle and rotate the fork using the dial. (Avoid touching the steel fork, it may become extremely hot).

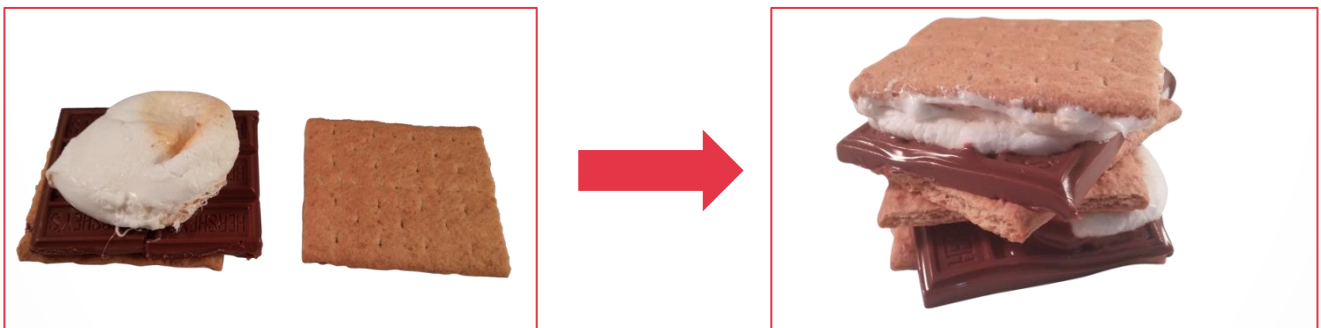
BASICS ON HOW TO ROAST S'MORES

Transfer the marshmallow to the chocolate. Without removing the marshmallow from the skewer, place it on top of the chocolate that's placed on top of the graham cracker.

Place the remaining cracker on top of the marshmallow. Press down on the graham cracker slightly. The hot marshmallow will melt the chocolate and help fuse everything together.

Squish the marshmallow in-between graham crackers and pull the fork. Wait a few seconds before serving the s'more. This will give the marshmallow some time to cool down so that it doesn't burn your mouth.

Note: The tips of the forks may become hot after roasting the marshmallows. **So, do not touch the tips with your hands!** Instead, use the graham crackers to hold the marshmallow and pull the fork out.



EXTRA HACKS WHEN ROASTING S'MORES

We want to make sure your s'mores impress everyone around you. Many people assume that roasting s'mores is as easy as popping a marshmallow on a stick and holding it in the fire for a minute or so. On the contrary – s'more-roasting is an art!

Here are a few "S'more Hacks" to help you make unforgettably tasty snacks - time and time again!

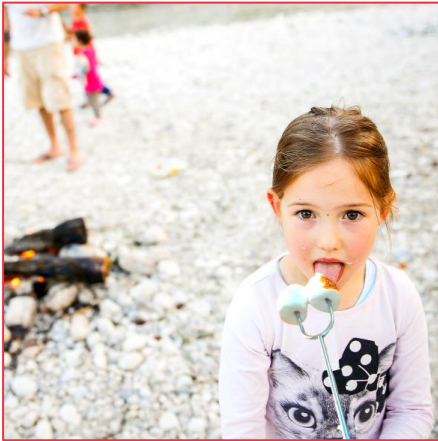
Hack #1: Take full advantage of the length of your sticks:



Heat is, well, hot. Keep your distance from the fire, and use a long stick - our SUMPRI Marshmallow Sticks extend up to 34", which allows you to sit at a comfortable distance from the flames and away from the smoke. Sit back, relax, and extend your fork towards the hot coal areas. Try to stay away from areas that still have flames to avoid burning your marshmallows. If possible, bring a folding lawn chair with you and you'll really be roasting in style!

EXTRA HACKS WHEN ROASTING S'MORES

Hack #2: What about fire?



This all depends on personal preference. Some people like golden 'mallows, others like charred blobs. At the end of the day, this is totally up to you.

Hack #3: Use a caddy to have all your fixings at your fingertips!

The SUMPRI S'mores Caddy will keep your crackers, chocolates, and marshmallows fresh, organized, and within reach. Using a caddy will also prevent any bugs from accessing your sweet treats in-between roasting periods.



EXTRA HACKS WHEN ROASTING S'MORES

Hack #4: Try using cones.



Pack sugar cones into your bag for your next camping trip. Start by stuffing them with all the things you love – like choc chips, peanut butter, strawberries, and of course, some marshmallows. Wrap the filled cones in some foil and place them directly over the hot coals, turning regularly.

Keep going for up to 10 minutes, and you'll have gorgeously gooey treats that you can dig right into!

Hack #5 Banana, anyone?

This smart trick will send your tastebuds into overdrive. Split a banana open and stuff it with your marshmallows and other ingredients of choice. Again – wrap in foil and cook on the coals, this time for about 5 minutes. The results? Well, you'll just have to taste it for yourself. There are no words!

Hack #6: Don't forget wet wipes!

Seriously, s'more-roasting can get messy. By wiping all the ash and dirt from your fingers before digging into your fresh treats, you can enjoy them even more. We mean – nature is packed with a ton of stuff you do NOT want on your 'mallows. Trust us.

EXTRA HACKS WHEN ROASTING S'MORES

Hack #7: Use the campfire and make hot chocolate



Bring some coffee, tea or chocolate powder along with you. Don't forget sugar and paper cups! When the fire begins to die down, start preparing some hot cocoa or tea by boiling some water. You can boil the water over the campfire using a metal pot, going onto add the sugar and chocolate powder. We promise you - this will make a delicious addition to your s'mores!

Hack #8: Avoid burning your S'mores



Use the plastic dial to rotate the forks and roast the marshmallows for no more than a few seconds. Try to get them to caramelize to a nice golden brown color without burning them.



EXTRA HACKS WHEN ROASTING S'MORES

Hack #9: Heat the Graham Crackers as well

If your firepit has a grill, you can heat the chocolate-covered Graham Crackers while roasting the marshmallow directly over the fire. Avoid burning the Graham Crackers themselves - unless you like it this way! You can use aluminum foil too - place it on the grill and then put the cracker on top of it.



ORIGINAL S'MORES RECIPES

HERSHEY'S Variation S'mores

Ingredients

- ✓ Honey Maid Graham Cracker Squares
- ✓ Jet Puff Large Marshmallows
- ✓ Hershey's Milk Chocolate
- ✓ Nutella / Dark chocolate / Nestle Crunch

Instructions

1. Spread Nutella on a Graham Cracker or place 3 pieces of a Nestle Crunch/Dark chocolate on a Graham Cracker (you can also do both!).
2. Poke a marshmallow onto the stick and roast it over the fire until it caramelizes to a nice golden brown color.
3. Take a second Graham Cracker, place the hot marshmallow between both crackers, hold together, and pull the fork out.
4. Enjoy. Let your imagination go wild!



ORIGINAL S'MORES RECIPES

HERSHEY'S S'mores with Strawberries Recipe

Ingredients

- ✓ Honey Maid Graham Cracker Squares
- ✓ Jet Puff Large Marshmallows
- ✓ Hershey's Milk Chocolate
- ✓ Strawberries, rinsed and dried



Instructions

1. Slice the tops off your strawberries and slice them into 4 pieces.
2. Place 3 pieces of a Hershey's bar and 2-3 strawberries on top of the Graham Cracker.
3. Poke a marshmallow onto the stick and roast it over the fire until it caramelizes to a nice golden brown color.
4. Take a second Graham Cracker, place the hot marshmallow between the crackers, hold together, and pull the fork out.
5. Enjoy!

ORIGINAL S'MORES RECIPES

S'mores with Peanut Butter Recipe

Ingredients

- ✓ Honey Maid Graham Cracker Squares
- ✓ Peanut Butter
- ✓ Jet Puff Large Marshmallows

Instructions

1. Spread about 1 tablespoon of Peanut Butter onto a Graham Cracker.
2. Poke a marshmallow onto the stick and roast it over the fire until it caramelizes to a nice golden brown color.
3. Take a second Graham Cracker, place the hot marshmallow between both crackers, hold together, and pull the fork out.
4. Enjoy!



ORIGINAL S'MORES RECIPES

HERSHEY'S S'mores with Candy Recipe

Ingredients

- ✓ Honey Maid Graham Cracker Squares
- ✓ Jet Puff Large Marshmallows
- ✓ Hershey's Milk Chocolate
- ✓ 1 bag of Gummy Bears / Gummy Snakes & M&Ms

Instructions

1. Place 3 pieces of a Hershey's bar on half of the Graham Cracker and place some Gummy Bears and M&Ms on top of the Hershey's bar.
2. Poke a marshmallow onto the stick and roast it over the fire until it caramelizes to a nice golden brown color.
3. Take a second Graham Cracker, place the hot marshmallow between both crackers, hold together, and pull the fork out.
4. Enjoy!



ORIGINAL S'MORES RECIPES

HERSHEY'S Chocolate Chip Cookies S'mores Recipe

Ingredients

- ✓ Chocolate Chip Cookies (Chip Ahoy's or Famous Amos)
- ✓ Jet Puff Large Marshmallows
- ✓ Hershey's Milk Chocolate or Nutella Spread



Instructions

1. Place 2 pieces of a Hershey's bar on one Chocolate Chip Cookie or spread Nutella over it.
2. Poke a marshmallow onto the stick and roast it over the fire until it caramelizes to a nice golden brown color.
3. Take a second cookie, place the hot marshmallow between both cookies, hold together, and pull the fork out.
4. Enjoy!



EXTRA BONUS!

We highly recommend getting your S'mores Caddy as well, designed specifically to carry all 6 sticks and all the added S'mores ingredients you'll need.

The caddy is available in various colors that are easy to spot when in the great outdoors, featuring 2 trays and plenty of room to carry your Graham Crackers, marshmallows, Hershey Bars, and any additional treats you like.

Your forks set also comes with instructions on how you can get bonus coupons and get your caddy now!




SUMPRI
ROASTING IN STYLE



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