



# S'mOreos

## INGREDIENTS:

24 Double Stuf Oreos  
2 12 oz bags of Wiltons Candy melts in dark cocoa  
1 12 oz bag of Wiltons Candy melts in white  
1 small jar of marshmallow fluff  
About 8-10 graham crackers  
24 Hershey's milk chocolate drops  
You will also need a 1 inch circle cookie cutter

## DIRECTIONS:

Cut 24 1 inch circles out of graham crackers, and brush away crumbs.

Melt both white and cocoa candy melts in microwave-safe bowl in 30 second increments, stirring in between until smooth.

Place a small amount (1/4 cup) of dark cocoa melts into a zip-top bag and clip a small corner.

Using a fork, dip graham crackers into white chocolate melts. Tap fork on edge of bowl and drag bottom of cracker along edge to get off excess white chocolate.

Slide onto parchment paper and drizzle lines of dark cocoa across the top. Squeeze the remaining cocoa melts back into the bowl with the rest of the cocoa melts.

Set a Hershey drop on top and allow this to cool and harden.

Slide sticks into Oreos at this point (if using).

Using a knife, spread a layer of marshmallow fluff on top of 4 Oreos.

Spoon about 1 tablespoon of cocoa melts into each mold cavity.

Press an Oreo into each cavity, allowing melts to rise up along sides.

Spoon a little more of the candy melts on top, and tap on counter to get bubbles out and fill in along the sides. Note: if you have these clear molds, you can lift them up and check for any areas that might have bubbles or where the melts aren't covering the Oreo, and use a toothpick to poke those out and allow the candy melts to fill in.

Allow candy melts to harden. I put these on a small cookie sheet and freeze them for about 5 minutes to speed up the process.

Turn the mold over and tap to release the covered Oreo.

Once these are room temperature, use a little of the white melts (reheat if needed) to spread on the bottom of each covered graham cracker and then press on top of covered Oreo.

Allow this to harden, and wrap in a little cello bag to keep fresh. These will stay fresh for about 1 week if they are kept wrapped in one of these.