



## Dutch Oven S'Mores Cake

★★★★★

The recipe features a pre-made cake (that you get in the bakery of a supermarket) it's quick to throw together, no baking required! A fun take on a traditional S'More.

**Course** Dessert  
**Cuisine** American

**Keyword** camping dessert, smores

**Prep Time** 10 minutes

**Cook Time** 10 minutes

**Total Time** 20 minutes

**Servings** 8

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**Cost** \$20

### Equipment

- Dutch Oven

### Ingredients

- 1 Pre Baked Angel Food Cake
- 6 Hershey's Chocolate Bars
- 2 pkgs Honey Maid Graham Cracker Squares
- 1/2 lrg pkg Jumbo Marshmallows

### Instructions

1. Step One: Tear the Angel Food cake into pieces and place in the bottom of the dutch oven.
2. Step Two: Break the Honey Maid squares into pieces and cover the cake, mix a few pieces into the cake pieces.
3. Step Three: Layer on the Hersheys Chocolate Bars (I used about 5 bars, you can use more or less depending on what you like).
4. Step Four: Cover the top with the Jet Puffed Marshmallows.
5. Five: Place on an already HOT grill and close the cover. Cook until the marshmallows are golden brown and toasted. About 5-10 minutes. Check frequently so they don't burn.

### Notes

To bake in the oven:

Heat to 350 and bake for 10 minutes or until marshmallows are browned and melted.

To Bake with Coals:

Use a 10 inch dutch oven and use 8-10 under and 12-15 on top for this recipe. Check after 5 minutes. Then every 5 minutes after that. You just need to melt the marshmallows.

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