

Ingredients

1/2 Cup almond chocolate
spread1/2 Cup mini
marshmallows (optional: rough
chop your mini marshmallows to
create smaller pieces
throughout)2 Cups 2% milk
(optional: for a creamier pop
you can use half/half)1/4 Cup
milk chocolate baking chips,
roughly chopped1/4 Cup graham
cracker crumbs



Instructions

In a mixing bowl combine the milk, and almond chocolate spread. Use a whisk or electric hand mixer to carefully blend together well. Chill in fridge for about an hour. If you need to prepare your graham cracker crumbs simply put the crackers in a large ziplock bag and smash with a rolling pin or large wooden spoon. Remove chocolate mixture and add the remaining ingredients by gently stirring in. Place your Zoku pop sticks in to mold. Then carefully fill each mold with your S'Mores mixture to the fill line. It's important to not overfill. It should chill for 7-9 minutes, per the Zoku instructions. Refer to the instructions for removal instructions using the special included tool. Once you remove your popsicle you can opt to add more chocolate with a quick melting chocolate coating. Just drizzle chocolate over popsicle, it will harden quickly. You can even place the finished popsicles flat in a storage container in the freezer until you are ready for them.