

The Camp Zenith S'more

Irresistible Oreo & Pretzel Stuffed S'mores

Ingredients:

- 1 Oreo cookie
- 1 large marshmallow
- 1 piece of Cadbury Flake (1 Flake serves 4 people)
- 1 Pretzel



Instructions:

- Ignite the Campfire and enjoy its abundant blaze. Before we dive into the recipe, ensure your campfire is roaring and ready for marshmallow roasting. Safety first!
- Creating the Perfect Oreo & Pretzel Base:
 - First you twist it! Begin by carefully separating the Oreo cookie into its two chocolate wafers.
 - Set these wafers aside for later use as they form the foundation of our delectable Oreo & Pretzel Stuffed S'mores.
- Assembling the S'mores:
 - Place the pretzel on top of the Oreo wafer with the most cream filling. This becomes the base of your Oreo & Pretzel Stuffed S'more, adding a delightful crunch and a touch of saltiness to each bite.
- Roasting the Marshmallow to Perfection:
 - Skewer the marshmallow on a long stick or skewer.
 - Roast it over the campfire until it's golden brown and achieves that perfect gooey texture that defines a classic S'more.
- Enhance the Flavour with Cadbury Flake:
 - Grab a piece of Cadbury Flake, approximately the length of your Oreo cookie.
 - Gently insert it into the centre of your roasted marshmallow, utilising the hole created by the skewer. This extra layer of rich, chocolatey goodness takes your creation to the next level. You will want to do this while the marshmallow is still hot inside to allow the marshmallow to melt the flake, but be careful not to burn your fingers.
- Bringing It All Together:
 - Carefully place the roasted marshmallow, now adorned with the Cadbury Flake, onto the pretzel that's resting atop the Oreo wafer.
 - Finish by topping it with the remaining Oreo wafer, creating a mouthwatering sandwich that beautifully combines all the flavours and textures.

There's S'More Ways Than One Way To Create a S'More: Feeling extra adventurous? Try different Oreo flavours for a twist on the twist.