



62 % S'mores Chocolate making kit – 5.5 lb

S'mores. Summer campfires. Perfect toasted (or burned, no shaming here) marshmallows sandwiched between golden graham crackers with sweet, rich chocolate holding it all together. What's not to love?

This chocolate may be a bit sweeter than you are accustomed to but trust me, this is a case of 'if it is worth doing, it is worth overdoing'. The key to getting it to melt easily is using either the Heavy Cream powder included or 5% coconut oil you supply yourself. Coconut oil can give you trouble with classic tempering but works great with Silk. I really like simply pouring this chocolate as a slab and breaking it apart so you end up with nice thin wafers that melt easily inside your packets of yumminess.

Recipe:

1125 g / 45% Roasted Ivory Coast Cocoa nibs
425 g / 17% Certified Organic Natural Cocoa butter
750 g / 30% Certified Organic Cane sugar
125 g / 5% Whole Cream Powder
75 g / 3% Certified Organic vanilla powder

Directions:

- Warm your Melanger bowl and rollers in your oven on the lowest possible setting. 120-150 F is perfect.
- Warm your nibs, sugar and powders in the oven on a tray. Again 120-150 F.
- Gently melt the cocoa butter in a pan to 150-250 F.
- Assemble your Melanger. Put the tension cap on but don't screw it all the way down.
- Add the melted cocoa butter.
- Slowly add the warm cocoa nibs a handful at a time. Allow the Melanger to grind the nibs until they are flowing well. Usually about 10 minutes.
- Repeat until all the nibs are in, continuing with the sugar and powders in the same fashion.
- When all the ingredients are in, tighten the tension cap fully.
- Scrape the bowl and rollers down with a spatula half way through - roughly 12 hours.
- Allow the chocolate to refine for 24 hours. You can continue refining longer if you wish.

Congratulations, you have made S'mores Chocolate. You can store it for later tempering or temper it now. The choice is yours.

~ Let's go make s'mores ~



How to Make S'mores

This is how we did it in Boy Scouts. I've come to learn everyone doesn't make them this way. They really should. They are amazing.

Ingredients: Chocolate from Chocolate Alchemy's S'mores Kit, graham crackers, and marshmallows.

Equipment: A pointy stick or skewer, aluminum foil, and a campfire (or oven at home).

Instructions:

- Tear off a piece of aluminum foil about 8"x8".
- Lay a 3"x3" piece of graham cracker in the center and have a 2nd one ready to top your masterpiece with.
- Place a thin piece of S'mores chocolate on the graham cracker, and again, have a 2nd one to sandwich in later.
- Put a marshmallow or two on your pointy stick or skewer and hold it 8-12" over your picturesque campfire. Slowly rotate the marshmallow until it turns a wonderful burnished caramel color. Take your time keeping the stick level lest your burnished wonder slide into the fire.
- When your marshmallow is perfect, being careful not to burn yourself, slide it onto your waiting piece of cracker and chocolate.
- Top with the other piece of chocolate and the other cracker.
- Press down slightly to set everything in place.
- Wrap up the S'mores package in the aluminum foil and set the whole thing around the edge of the fire for 2-4 minutes. Feel free to rotate it halfway through.
- Pull it out, gently open it and enjoy the best S'more of your life.
- Better yet, share it with a friend and wait for them to ask for some more S'more please.

*This kit assumes you have a Melanger to refine your chocolate and also that you have a basic understanding of how to make chocolate. See our Guide at <https://chocolatealchemy.com/howtomakechocolate> for more information.

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