

# Cherry S'Mores

*This is a gooey treat for kids of all ages - even you big kids. This is a tasty twist on an old time favorite. No campfire required for this dessert recipe, so you can make it anytime, even in the winter.*

Recipe Type: Dessert, Snack

Degree of Difficulty: Easy

## Ingredients

1/2 cup marshmallow creme  
1/2 cup dried tart cherries  
1/4 cup semisweet chocolate chips  
12 graham cracker squares (2\* inches each)

## Directions

- 1 Put marshmallow creme, cherries and chocolate chips in a medium bowl; mix well.
- 2 Place 6 of the graham crackers on a microwave-safe plate. Spoon a heaping tablespoon of marshmallow mixture on each cracker. Top with remaining crackers.
- 3 Microwave, uncovered, on High (100% power) 30 to 45 seconds, or until marshmallow mixture is soft and warm. Carefully remove plate from the microwave and set on a hot pad. Let S'mores cool slightly before eating them.

## Cooking Times

Preparation Time: 10 minutes

Cooking Time:

Total Time: 10 minutes

## Nutrition Facts

Nutrition (per serving): 124 calories, 2.9g total fat, 1.4g saturated fat, 0mg cholesterol, 49.3mg sodium, 24.7g carbohydrates, <1g fiber, 11g sugar, <1g protein.

Servings: 6

Yield: 6 S'mores

## Weight Watchers Points

Points Plus: Note The nutrition information for the dried cherries was not used when calculating the WW Points Plus value.

Orig. WW Pts: 3

Points Plus: 4

## Source

Source: Cherry Marketing Institute

Web Page: [www.cherrymkt.org](http://www.cherrymkt.org)