

Here's special fireworks night treat. A simple variation of the old S'mores favourite that all the kids can enjoy without having to go near the bonfire. It's a sized-up, super chocolaty twist on the classic American campfire treat. This s'mores dip will be gone before the last sparkler fizzes out. Better make two...

## For the dip

- 200g milk chocolate
- 2 tbsp full-fat milk
- 350g marshmallows, or use mini marshmallows for younger kids.

## To serve

- 100g digestive biscuits
- 100g strawberries, washed and hulled
- 100g pineapple chunks
- skewers

You may use whatever type of chocolate or marshmallows you have on hand...milk, dark, white, or even a mixture, mini marshmallows, (halved) jumbo marshmallows, etc. It all tastes good!

- Heat the chocolate, milk and 200g of the marshmallows in an ovenproof frying pan or baking tray (a heavy cast iron skillet works best as it retains the heat for longer) over a low heat until melted and smooth. Top with the remaining marshmallows in circles so that the whole surface is covered.
- Grill on high for 1-2 mins until the marshmallows are toasted.
- Serve with digestives and strawberry and pineapple skewers for dunking.

Better make two.