

## Guides

# campfire s'mores pancakes

**Twilight treats for trailblazing Guides! Stacked with campfire magic and memories.**

These pancakes are rich with cocoa, layered with gooey marshmallow, and topped with crushed biscuits and melted chocolate—just like a s'more, but stackable!

### Ingredients:

- 1 cup or 125g plain flour
- ¼ cup or 30g cocoa powder
- 1 tsp or 4 g baking powder
- 1 egg
- 1 cup or 237ml milk
- 2 tbsp or 24–30g caster sugar
- 2 tsp or 10ml vanilla extract
- ½ cup or 35–30g mini marshmallows
- ½ cup or 50–60g crushed digestive biscuits or graham crackers
- ½ 40–90g cup chocolate chips or chunks

### Optional toppings:

- Melted chocolate or chocolate sauce
- Extra crushed biscuits
- Toasted marshmallows
- Yoghurt or fresh berries

### Utensils:

- 2 mixing bowls
- Measuring cups
- Measuring jug
- Kitchen measuring scales
- Measuring spoons
- Manual whisk, electric whisk (if you need extra help whisking) or a fork
- Non-stick frying pan or griddle
- Spatula
- Spoon (for pouring batter)
- Heat-safe plate or tray (for stacking or serving)
- Chopping board and rolling pin (for crushing the biscuits)
- Bamboo skewers if toasting marshmallows
- Optional: grill or flame for marshmallow toasting

### How to make:

- 1** Measure out your dry ingredients (flour, cocoa powder, baking powder and sugar) using either a measuring cup/spoons, measuring jug or kitchen scales.

- 2** Add into 1 bowl the; flour, cocoa powder, baking powder and sugar. Use a fork or spoon to mix all these ingredients together.
- 3** Measure out your wet ingredients (egg, milk and vanilla extract) using either a measuring cup/spoons or measuring jug.
- 4** In another bowl, whisk the egg, milk, and vanilla extract together. You can use a manual whisk or fork to do this. If you need extra help whisking, you can always use an electric whisk on a slow speed.
- 5** Combine the wet and dry ingredients into 1 of your bowls. You can use a manual whisk or fork to do this. If you need extra help whisking, you can always use an electric whisk on a slow speed. Mix until all the lumps are gone and the mixture looks smooth and glossy.
- 6** Measure out the chocolate chips and stir them into the mixture.
- 7** Measure out your biscuits and place them onto a chopping board. Use a rolling pin (or a spoon) to gently crush them. Once crushed, add them into the mixture.
- 8** In your frying pan you could add a little oil or butter to prevent the pancake mixture sticking.
- 9** Turn on your hob and set it to a medium heat. Place your frying pan over the heat source. Allow it to warm up for a few seconds.
- 10** Spoon your pancake batter into the centre of the pan. Around 2 dessert spoons make a pancake the size of a side plate once it spreads out.
- 11** Cook the pancake batter for roughly 40 seconds to 1 minute – each side. Using a spatula to flip your pancake once each side is cooked. Be sure to watch out for burning.
- 12** Once your pancake is cooked, serve it warm with some toppings of your choice, toasted mini marshmallows are encouraged! To add crunch, sprinkle extra crushed biscuits on top for texture.

## Recipe top tips:

- Toast the marshmallows: using the hob flame you can cook marshmallows on a bamboo skewer for a few seconds. Or you could place the pancakes with marshmallows under a grill for a few seconds, to get that gooey, toasted marshmallow effect.
- Layer like a s'more: stack pancakes with melted chocolate and marshmallows between each layer for a true s'mores feel.
- Make it campfire-friendly: pre-mix dry ingredients in a jar and add wet ingredients at camp. Cook on a griddle and over a safe heat source.
- Balance the sweetness: serve with plain yoghurt or fresh berries to cut through the richness.

## Allergen information:

Contains: gluten (flour, biscuits), egg, dairy (milk, chocolate chips), gelatine (marshmallows)

May contain soy (in chocolate chips or sauce).

**Gluten-free option:** replace flour with gluten-free all purpose flour, add ¼ tsp xanthan gum if not included in your blend. Or use oat or almond flour. Replace biscuits with gluten-free digestive biscuits.

**Lactose-free option:** replace milk with lactose-free or plant-based milk. Use dairy free chocolate chips.

**Vegan/ egg free option:** replace with: 1 tbsp ground flaxseed + 3 tbsp water (let it sit for 5 mins). Or either 1 mashed ripe banana or ¼ cup unsweetened applesauce

Gelatine-free/vegan marshmallows: replace marshmallows with vegan marshmallows.