



❖ Peachy Caramel S'mores ❖



Peachy Caramel S'mores


MAINLAND INGREDIENTS

- 1 stick butter
- 1/2 cup light brown sugar
- 4 medium-large ripe peaches
- 1/2 cup water, orange juice, or lemonade
- 8 large marshmallows




Brought to you by
FamilyFun.com

© Disney



1. For each peach, tear off a 14-inch-long sheet of heavy-duty aluminum foil and turn up the edges slightly to make a shallow bowl. Put 2 pats of butter (about 1/2 tablespoon each) in the center of each sheet and sprinkle 1 tablespoon of brown sugar over them.
2. Halve the peaches and remove the pits. Using a paring knife, take a very small slice off the curved surface of each half so the peaches will sit flat and let juice out the bottom.
3. Place 2 peach halves atop the brown sugar and butter on each foil sheet. Top off each pair with another pat of butter and another tablespoon of brown sugar. Pour 2 tablespoons of water, orange juice, or lemonade into each foil bowl.
4. Close up the packets and place them on the hot grill rack. Cook the peaches for 10 to 15 minutes, then open the pouches carefully to avoid escaping steam (a parent's job). The peaches should be soft and surrounded by a juicy glaze.
5. Meanwhile, have your kids toast the marshmallows on sticks until golden and put 1 on top of each peach half. Transfer the peaches, foil and all, to a bowl and dig in! Makes 8 s'mores.



© Disney

Brought to you by **FamilyFun.com**

Kids, please ask a grown-up for help with your recipe.