



# Easy S'mores Dip for a Crowd

## The Warmth of a Campfire, Indoors

Goopy marshmallows meet melted chocolate in a hot skillet. The smell fills your whole kitchen instantly. It brings back summer nights by the fire. **Ever craved that cozy feeling on a rainy Tuesday?** This dip is your answer. It turns any day into a special occasion. I love making it for my grandkids. Their happy faces say it all.

## My First S'mores Dip Surprise

My first try, I used a cheap pan. The chocolate burned on the bottom quickly. We still ate it with spoons! It was a delicious, messy lesson. **Sometimes the best memories come from little mistakes.** Cooking is about joy, not perfection. It brings people together over shared food.

## Why This Dip Tastes So Good

The mix of textures is pure magic. You get creamy, crunchy, and chewy all at once. The warm chocolate and toasted marshmallow are perfect.

**Which flavor combo surprises you most: chocolate with fruit or crackers?** Tell me your favorite dipper in the comments. I read every one.

## A Brief History of S'mores

The treat started with Girl Scout camps in the 1920s. The name means "some more". This dip is a modern, easy twist. \*Did you know the first known recipe was in a scout guide?\* It was meant for cooking over an open flame. Now we can enjoy it safely indoors anytime.





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### Ingredients:

Ingredient	Amount	Notes
Milk chocolate chips	3 cups	
Large marshmallows	10 ounces	Amount can vary depending on pan size
Graham crackers	As needed	For serving
Strawberries	As needed	For serving

### How to Make S'mores Dip

This dip brings the campfire fun right into your kitchen. It is perfect for parties or a simple family treat. You only need three main things to get started. Let's make a gooey, chocolatey masterpiece together.

#### Step 1

First, heat your oven to 350 degrees. Grab a heavy oven-safe skillet for this. A cast iron pan works the very best. (A hard-learned tip: use a pan with high sides!).

See also [Peanut Butter Chocolate Christmas Fudge](#)

#### Step 2

Pour the chocolate chips into your skillet. Spread them into one even layer. This will be your delicious chocolate base. Make sure it covers the whole bottom.

#### Step 3

Now, cover the chips with marshmallows. Press them down so they are snug. You want a full layer of marshmallows. This will make the top

perfectly golden.

#### **Step 4**

Bake the skillet for eight to ten minutes. Watch it very closely near the end. You want the marshmallows toasty and brown. Do not let them burn!

#### **Step 5**

Take the pan out of the oven. Let it sit for a few minutes. This lets the chocolate melt completely. The wait will be worth it, I promise.

**What is the best pan to use for even heating? Share below!**

**Cook Time:** 8-10 minutes

**Total Time:** 15 minutes

**Yield:** 8 servings

**Category:** Dessert, Snack

## **Fun Twists on a Classic**

This recipe is so easy to change up. Try one of these fun ideas for your next gathering. Each one adds a special new flavor. Your guests will be so impressed.

### **Peanut Butter Cup**

Swap half the chocolate chips for peanut butter chips. The mix of chocolate and peanut butter is amazing. It is a rich and salty-sweet treat.

### **Coconut Dream**

Sprinkle a layer of shredded coconut over the chocolate. Then add the marshmallows on top. It toasts up so nicely in the oven. It tastes like a tropical vacation.

### **Cookie Dough Delight**

Drop small bits of cookie dough over the chocolate chips. Then cover everything with marshmallows. You get soft cookie dough in every bite. Kids absolutely love this version.

**Which twist would you try first? Tell me in the comments!**

See also [Berrylicious Frozen Sangria Slush](#)

## **Serving Your Sweet Creation**

This dip is the star of any snack table. I love to serve it with more than just graham crackers. Offer a variety of dippers for everyone. It makes the experience even more fun.

Try salty pretzel rods or sweet vanilla wafers. Fresh apple slices are also a great choice. They add a nice crunch and fresh taste. Don't forget the strawberries from the recipe!

For drinks, cold milk is always the classic pick. A cup of hot coffee is wonderful too. For a grown-up option, try a sweet dessert wine. It pairs perfectly with the chocolate.

**Which would you choose tonight: milk, coffee, or wine?**



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### Keeping Your S'mores Dip Perfect

Let your dip cool completely first. Then cover the skillet tightly. You can keep it in the fridge for up to three days. I do not suggest freezing this dip. The marshmallows get weird when thawed. To reheat, just warm it in a 350°F oven until gooey again.

You can prep the chocolate layer ahead. This saves you time when guests arrive. Just add the marshmallows right before baking. What is your favorite make-ahead party trick? Share your tips below.

### Quick Fixes for Common Hiccups

Is your chocolate not melting? Your pan might be too cool. Let the dip sit longer after baking. The residual heat will melt it. Are the marshmallows burning? They toast fast. Always set a timer and watch them closely.

Is the dip too thick for dipping? A quick stir can help. Add a tiny bit of warm cream. This makes it smoother. My grandson learned this the hard way. His first batch was a delicious brick.

### Your S'mores Dip Questions Answered

**Can I make this gluten-free?** Yes, absolutely. Just use gluten-free graham crackers for dipping. That is the only change you need to make.

See also [Sweet Bread Strata](#)

**Can I make it ahead of time?** You can prep the chocolate base. But bake it just before serving for the best texture.



**What are good marshmallow swaps?** Try mini marshmallows for easier coverage. You could also use flavored ones for a fun twist.

**Can I use a different chocolate?** Of course. Dark or semi-sweet chips work great. It depends on your personal taste.

**How do I double this recipe?** Use a larger oven-safe pan. You will need to add a few extra minutes to the bake time.

## Share Your Sweet Creations

I hope this dip brings joy to your table. It is a simple way to make memories. Did you try it with strawberries? Let me know your favorite dipper. Tag **Savory Discovery on Pinterest** with your photos. I love seeing your kitchen wins.

Happy cooking! —Elowen Thorn.

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## **Easy S'mores Dip for a Crowd**

Author: Elowen Thorn



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Cooking Method: [Baking](#)



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Difficulty: **Beginner**





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Prep time: **5 minutes**



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Cook time: **10 minutes**



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Total time: **15 minutes**



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Servings: **8 minutes**



Best Season: **Summer**

## **Description**

This easy S'mores Dip is an easy way to make indoor s'mores without

an open flame or camp fire! All you need is 3 ingredients and a hot oven!

## Ingredients

- ☐ 3 cups milk chocolate chips
- ☐ 10 ounces large marshmallows (this can vary depending on the size of your pan)

### === Dippers: ===

- ☐ graham crackers
- ☐ strawberries

## Instructions

1. Preheat the oven to 350°F degrees.
2. Sprinkle the 3 cups milk chocolate chips over the bottom of a 9-inch, heavy cast-iron or another ovenproof skillet.
3. Arrange the 10 ounces large marshmallows on top, snuggling them in tightly.
4. Bake for 8-10 minutes, but watch closely for the marshmallows to be golden brown.
5. Remove the pan from the oven and allow the pan to sit for a few minutes to allow the chocolate to fully melt.
6. Serve the dip with graham crackers, strawberries or other dippers.
7. If you've tried this recipe, come back and leave a comment or star rating!

Keywords: S'mores, Dip, Chocolate, Marshmallow, Graham Cracker