

Spin on Summer S'mores: Toasted Java Chip Crumble



August 10 is National S'mores Day. Yes, this campfire favorite has its own day! And it should; it's comfort dessert at its best. Just about everyone has put their own spin on this classic treat (Nestlé Kitchens included). There is no "right" way to make a S'more; you can make it anyway you like it.

This spin on S'mores came from **Rosemary Mark**, a culinary professional that works with our Häagen-Dazs team in Oakland, CA. I recently met Rosemary at the **IACP conference** in Portland, OR. When she saw on my badge that I was with Nestlé, she mentioned that she created several **recipes for Häagen-Dazs**. Before the meeting, the HD team had sent me a handful of recipes to consider and of course, I tested them all. One recipe (this one!) really stood out and it turns out, Rosemary developed it. Small (culinary) world!

Rosemary did something very creative with the marshmallows. Recognizing that large marshmallows were too large and miniatures were too small, she cut the large marshmallows in half. She pressed the sticky side of the marshmallows in crushed graham crackers then placed them crumb-side-down on a foil-lined baking sheet. Then she broiled the marshmallows just until they were golden. Genius!

I flipped a few of the marshmallows over in the image below so you can see that they didn't stick to the foil.



Rosemary paired these toasty marshmallows with Java Chip HÄAGEN-DAZS All Natural Ice Cream for a sophisticated twist to this campfire favorite. You can find more of Rosemary's delicious recipes on her blog.

Links:

- [Toasted Java Chip Crumble](#)
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- [Gimme S'More Pie](#)
- [Backyard Fun Chocolate Chip Ice Cream](#)
- [More Häagen-Dazs recipes](#)

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1.  [Fuji Mama](#)

Posted August 10, 2010 at 10:58 am | [Permalink](#) | [Reply](#)

This is such a fun idea! I love it! I think I'll be making these with my girls today. THANK YOU!

2.  Heather

Posted August 10, 2010 at 6:18 pm | [Permalink](#) | [Reply](#)

Oh my! What a great idea! I can't wait to give these a try....and the ice cream looks amazing!

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- Contributors:



- More Nestlé recipes:



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