



White Chocolate S'mores with Peach & Hazelnut

- 1 Peach, sliced
- 1 Tbsp Unsalted Butter
- 2 Tbsp Brown Sugar
- 1 Bag Marshmallows
- 1 box Annie's Organic Honey
Grahams
- 1 Jar Chocolate Hazelnut Spread
- 1 Justin's White Chocolate Peanut
Butter Cup (per s'more)

Instructions

1. To caramelize peach slices, first melt butter in a non-stick skillet over medium heat. Sauté peaches for 2-3 min, until they sizzle and their juices reduce and begin to thicken. Sprinkle in brown sugar, and continue to cook until sugar is slightly caramelized.
2. Toast a marshmallow. We prefer toasting ours over a campfire, but a stove will work too.
3. Lay out a Honey Graham and stack marshmallow, chocolate hazelnut spread, caramelized peach, and peanut butter cup.
4. Place a second Honey Graham on top of your creation and enjoy!