



S'mores Charcuterie Board

Prep Time 35 min **Bake Time** 30 min **Total Time** 1 hr. 5 min **Makes** 24 servings

Ingredients

- 1 recipe Maple-Candied Bacon
- 1/4 cup honey
- 2 Tbsp Rainbow sprinkles
- 24 HONEY MAID Honey Grahams, broken in half (48 squares)
- 24 JET-PUFFED Marshmallows
- 6 HERSHEY'S Milk Chocolate Bars (1.55oz. each), broken in half
- 6 HERSHEY'S COOKIES 'N' Creme Candy Bars (1.55oz. each), broken in half
- 2 cups strawberries
- 1/2 cup blueberries
- 1 cup pretzel twists

Preparation

Prepare Maple-Candied Bacon.

Spoon honey, peanut butter and sprinkles into 3 small bowls; place on a large board or tray.

Surround with remaining ingredients in groupings as desired.

Tips

Maple-Candied Bacon:

Step 1: Heat oven to 375°F.

Step 2: Cover a rimmed baking sheet with foil; spray with cooking spray. Place bacon in a single layer on the prepared baking sheet. Bake 15 min., turning after 8 min. Remove baking sheet from oven; carefully pour off bacon drippings, then discard drippings.

Step 3: Prepare 1/4 cup of maple syrup. Brush half of the syrup evenly onto both sides of the bacon slices. Return to oven.

Step 4: Bake 25 to 30 min. or until bacon is crisp, turning and brushing with remaining syrup every 10 min. Transfer bacon to wire rack sprayed with cooking spray. Cool 10 min. or until firm.

Nutrition Information per Serving: 170 Calories, 6g Total Fat, 2.5g Saturated Fat, 0g Trans Fat, 0mg Cholesterol, 160mg Sodium, 29g Total Carbohydrate, 1g Dietary Fiber, 17g Total Sugars (Includes 12g Added Sugars), 2g Protein.