



# Cast Iron S'More Dip

Servings: 12    Prep: 5 min    Total: 20 min



From Hy-Vee Seasons Magazine

S'Mores for a crowd? Check! Melt chocolate and marshmallows in a large cast iron skillet and serve as a dip with graham crackers.

## Directions

- 1 Preheat oven to 450 degrees. Add butter to an 8-inch cast iron skillet. Bake for 1 to 2 minutes or until butter is melted.
- 2 Use a hot pad to hold skillet. Tilt skillet so butter evenly coats bottom. Add package of chocolate chips to skillet. Arrange marshmallows on top.
- 3 Bake 5 to 7 minutes or until marshmallows are lightly toasted.
- 4 Remove skillet from oven. Drizzle with chocolate syrup and sprinkle with additional milk chocolate chips, if desired. Serve immediately with graham crackers for dipping.

## Ingredients

- 1 **1** tbsp. Hy-Vee salted butter
- 1 (11.5-oz.) pkg. Hy-Vee milk chocolate baking chips, plus additional for garnish
- 25 30 Hy-Vee marshmallows
- Hy-Vee chocolate-flavored syrup, for garnish
- Hy-Vee honey graham crackers, for serving

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Recipe Source: [Seasons June 2019](#)

## Nutrition facts

210 Calories per serving

Total Fat: 8g	Iron: 1g
Saturated Fat: 5g	Calcium: 0%
Trans Fat: 0g	Vitamin D: 0%
Cholesterol: 5mg	Potassium: 0%
Sodium: 25mg	
Total Carbohydrates: 31g	
Dietary Fiber: 0g	
Total Sugars: 26g	
Added Sugars: 25g	