



Croissant S'mores on the Grill

Recipe and photo from Traeger.



Ingredients

6 mini croissants, sliced in half
25 large marshmallows
8 ounces thin squares good-quality chocolate

Preparation

Start the [Traeger](#) on Smoke with the lid open until the fire is established (4 to 5 minutes).
Preheat to 400 degrees F with the lid closed for 10 to 15 minutes.

Place the croissant halves on the grill grate, cut-side down and toast the croissants for only 1 minute.
(They will toast quickly so keep a close eye on them.)

Remove from the grill and assemble the S'mores by layering in marshmallows and chocolate squares
and top with the other croissant half to make a toasty croissant S'mores sandwich.

Place the croissant sandwiches on the grill and toast for 30 seconds to 1 minute to allow the chocolate
to melt and marshmallows to get golden.

Remove the [S'mores](#) from the grill and serve warm while they're still gooey. Enjoy!

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