

# Pound Cake S'mores

Recipe By Joy Devor



Cooking and Prep:  20  
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Serves:  4

Contains:   

Preference: Parve

Difficulty: Medium

Occasion: Chanukah

Source: Family Table by  
Mishpacha Magazine

This delicious and simple dessert takes two minutes to prepare and brings both adults and kids alike to exclaim “Wow! What are those???”

## Ingredients (6)

### Main ingredients

- 1 bag **Glicks Semi-sweet Chocolate Chips**
- 1/2 cup **Gefen Non-dairy Whipped Topping**
- 1 store bought pound cake, cut into slices 1-inch thick
- 1/4 cup **Gefen Peanut Butter** (creamy or crunchy)
- 1/3 cup marshmallow fluff
- 2 tablespoons butter or margarine

## Start Cooking

### Make the S'mores

1. In a double boiler, over simmering water, melt chips and whipped topping together, stirring until melted and mixed together. Keep warm.
2. Warm up both peanut butter and fluff in a microwave for 20-30 seconds so they're easier to spread.
3. Take two pieces of pound cake, spread peanut butter on one side and fluff on the other side. Sandwich the two pieces together.
4. Heat margarine in a frying pan (if you have a Panini maker, you can use it but a frying pan is fine) and toast the sandwich two minutes on each side on medium-high heat until the peanut butter and fluff are melted and the outside is toasted.
5. To serve: Cut each slice in half and serve with warm dipping sauce.

**Note:**

Strawberries are for decorative purposes only.