

## So Much S'more to Do

**Becky Rasmussen**

Blueprint Press Internationale

(96pp)

978-1-59193-267-3

*The fun cookbook So Much S'more to Do is filled with different versions of the classic treat.*

Becky Rasmussen's slim, creative cookbook *So Much S'more to Do* celebrates the campfire confection, showcasing its endless potential.

Outlining all there is to know about s'mores, including their history (with educational tidbits such as that marshmallows got their name from the plant they were formerly made of, though they're now made of cornstarch, gelatin, and sugar) and best preparation methods, this book includes scores of recipes for different variations of s'mores to suit all manner of tastes. Its unorthodox twists include ingredients like Peeps and limoncello, as well as alternatives to chocolate and graham crackers.

However, though the recipes' instructions are straightforward, their measurements are inexact. They name the basic ingredients and cover preparation instructions but stop at these rough outlines. They're well organized, though, by type: there are holiday-themed, nutty, gourmet, adult (as with Kahlua Brownie S'mores) and "easy flare" (as with Brownie S'mores) recipes. These groupings are logical, making the book handy as a reference to browse for ideas.

Many of the s'more varieties herein are comforting—there are Tiramisu, Irish Cream, and Peanut Butter & Banana s'mores included. They are conventional in their flavor profiles, often just adding or subtracting an ingredient or two. Fifty-five different s'more variations are included; still, their cutoff point is arbitrary. In the end, the book gives the impression that it has skimmed the surface of possible s'more variations. It may serve as fuel for further creativity, inspiring ideas of one's own.

Meant to be a portable volume that can be taken out to the field or campfire, the book is slender. It includes cute illustrations, as of anthropomorphic marshmallows wearing stately top hats and poofy chefs' hats. Its up-close photographs of s'mores pop. And the book ends with useful do's and don'ts, cleanup tips, and miscellany that will benefit those who come back to the book for seconds—as with safety tips for the cooking process, with good guidance on starting fires, avoiding burns, and suggested alternatives to open flames. There are also blank spaces for audiences to fill in with their own recipes, reinforcing the book's role as a starting point.

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JOSEPH S. PETE (June 22, 2023)

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