

Easy Indoor Skillet S'mores Dip - 3 Ways

Easy Indoor Skillet S'mores Dip - 3 Ways - makes the perfect summer treat! It's SO easy to make with only 3 ingredients each, and you get the classic taste of S'mores without the need for a campfire! If you're craving chocolate and marshmallows, this recipe will not disappoint.

Course Dessert
Cuisine American
Keyword cast iron skillet dessert, dessert for party, homemade smores dip, skillet desserts, skillet smores recipe, smores, smores dessert, smores dip, smores dip recipe, summer dessert recipe

Prep Time 10 minutes
Cook Time 8 minutes
Total Time 18 minutes

Servings 4 servings (for 9-inch skillet)
Calories 305 kcal

Ingredients

For the 9" inch skillet

- 8 jumbo marshmallows halved (can also use mini marshmallows)
- 1 cups Reese's Peanut Butter Cups
- 0.13 cup peanut butter chips
- 0.13 cup mini semi-sweet chocolate chips
- 0.5 tablespoon heavy cream
- 0.5 teaspoon softened butter or baking spray

For the 6" cake pan

- 4 jumbo marshmallows halved (can also use mini marshmallows)
- 0.38 cup mini chocolate chips
- 0.25 tablespoon heavy cream
- 0.33 teaspoons softened butter or baking spray

For the 4" skillet

- 3 jumbo marshmallows halved (can also use mini marshmallows)
- 0.17 cup mini semi-sweet chocolate chips
- 0.17 cup milk chocolate chips
- 1 teaspoons heavy cream
- 0.17 cup Caramel Bits
- 1.5 soft caramel candies
- 0.25 teaspoon softened butter or baking spray

Serving Suggestions:

- graham crackers for dipping

Instructions

For the Oven:

- Place skillet or cake pan in center rack of the oven. Preheat to 425°F leaving skillet inside. Remove skillet and pan from oven using an oven mitt.
- Grease with softened butter or spray with baking spray. Snip the large marshmallows in half. Set aside.
- Fill skillet or cake pan with the chocolate combination of your choice along with the heavy cream. Bake in the preheated oven for 3 minutes or until chocolate softens up. Remove carefully from oven using oven mitts and place onto a heat safe surface. Place an even layer of marshmallows on top of the chocolate chips.
- Bake for an additional 6-8 or until the marshmallows turn golden brown - watching closely near the end in case the

marshmallows burn. Remove from oven and allow the skillet/pan to rest for 3-4 minutes before serving with graham crackers.

For the Grill:

- Preheat grill to approximately 350°F. Place a larger pizza stone on the rack to preheat for at least 30 minutes with the top of grill closed. Snip the large marshmallows in half. Set aside.
- Grease skillet or pan with softened butter or spray with baking spray. Fill as desired with the chocolate combination of your choice plus heavy cream.
- Place pan on the pizza stone, close grill and bake until chocolate has melted slightly. Remove from grill and place an even layer of marshmallows and return the pan back to the grill. Bake until the tops of the marshmallows have browned. This can take anywhere from 5 to 15 minutes.
- Remove from grill and allow to stand for 3-4 minutes before serving with graham crackers for dipping.

Recipe Notes

Adapted from [Pillsbury](#)

Best enjoyed immediately while still warm so the chocolate and marshmallows stay gooey.

Nutrition Facts	
Easy Indoor Skillet S'mores Dip - 3 Ways	
Amount Per Serving (1 serving (1/8 of 9-inch skillet version))	
Calories 305	Calories from Fat 81
% Daily Value*	
Fat 9g	14%
Saturated Fat 4g	20%
Cholesterol 6mg	2%
Sodium 98mg	4%
Potassium 80mg	2%
Carbohydrates 55g	18%
Fiber 1g	4%
Sugar 40g	44%
Protein 3g	6%
Vitamin A 50IU	1%
Calcium 15mg	2%
Iron 0.8mg	4%

* Nutrition facts are provided as a courtesy using the WPRM recipe calculator. It is best to make your own calculations to ensure accuracy. We expressly disclaim any and all liability of any kind with respect to any act or omission wholly or in part in reliance on anything contained in this website. Percent Daily Values are based on a 2000 calorie diet.