



# FLUTTERNUTTER OPEN-FACED SANDWICH

## INGREDIENTS

### Kid's Recipe

- 2 slices of bread
- 2 tbs. creamy peanut butter
- 2 tbs. marshmallow crème

### Adult's Recipe

- 2 slices of bread
- 1 tbs. ground almonds & peanuts
- 1 tbs. creamy peanut butter
- 1/2 cup mini semi-sweet chocolate chips
- 2 large marshmallows, cut in half

## DIRECTIONS

### Kid's Recipe

- 1 Turn oven on to Broil at 500° F.
- 2 Lay a sheet of foil on a cookie sheet.
- 3 Spread peanut butter on each slice of bread.
- 4 Get a new spreader and put marshmallow crème on top of peanut butter (do it carefully not to get peanut butter on the spreader).
- 5 Put them on the baking sheet then put it in the oven for 2 minutes or until marshmallows are melty and toasty. Keep an eye on it – the tops will burn if you're not careful! (2-6 minutes depending on your oven.)
- 6 Take out of the oven when golden brown on top, and wait 2 minutes or the marshmallow crème will burn your tongue, eat when warm!

### Adult's Recipe

- 1 Turn oven on to Broil at 500° F.
- 2 Lay a sheet of foil on a cookie sheet.
- 3 Using a round cookie cutter, cut out 2 pieces per bread slice.
- 4 Add ground almonds and peanuts to the creamy peanut butter and mix.
- 5 Spread peanut butter mixture on each round bread.
- 6 Add chocolate chips.
- 7 Add large marshmallow halves (one on each round).
- 8 Put them on the baking sheet then put it in the oven for 2 minutes or until marshmallows are melty and toasty. Keep an eye on it – the tops will burn if you're not careful! (2-6 minutes depending on your oven.)
- 9 Take out of the oven when golden brown on top, and wait 2 minutes or the marshmallows will burn your tongue, eat when warm!