

# how to make s'mores

## How to Make S'mores: A Delicious Guide to the Classic Campfire Treat

**how to make s'mores** is a question that brings to mind cozy campfires, warm summer nights, and the irresistible combination of gooey marshmallows, melted chocolate, and crunchy graham crackers. This timeless treat has been a favorite for generations, enjoyed by kids and adults alike. Whether you're camping under the stars, gathered around a backyard fire pit, or simply craving a sweet snack, learning how to make s'mores perfectly can elevate this simple delight into a mouthwatering experience.

## The Basics of How to Make S'mores

At its core, a s'more consists of three basic ingredients: graham crackers, marshmallows, and chocolate. But there's more to crafting the perfect s'more than just assembling these components. Understanding the role each ingredient plays and how to prepare them properly can make all the difference.

## Essential Ingredients

- **Graham crackers:** These act as the crunchy base and top of the s'more, providing texture and a slightly sweet flavor that complements the other ingredients.
- **Marshmallows:** The star of the show, marshmallows become delightfully gooey and toasted when heated.
- **Chocolate:** Usually, milk chocolate bars are used because they melt easily and have a sweet, creamy taste that pairs beautifully with the marshmallow.

## Choosing the Right Ingredients

While the classic recipe calls for standard milk chocolate bars and regular marshmallows, you can experiment with different varieties for unique twists. Dark chocolate offers a richer flavor, while flavored marshmallows—like vanilla or caramel-infused—can add an extra layer of taste. Some prefer using chocolate chips, peanut butter cups, or even white chocolate to change up the traditional s'more.

# Step-by-Step Guide: How to Make S'mores Over a Campfire

To truly appreciate how to make s'mores, nothing beats the experience of roasting marshmallows over an open flame. Here's a simple step-by-step approach for crafting a classic campfire s'more.

1. **Prepare your ingredients:** Break the graham crackers into squares big enough to hold the marshmallow and chocolate.
2. **Toast the marshmallow:** Spear a marshmallow on a long skewer or stick and hold it over the campfire's embers—not the flames—to slowly toast it. Rotate frequently until the marshmallow is golden brown and soft inside. For those who prefer extra gooeyness, let it get a bit darker but be careful not to burn it to a crisp.
3. **Assemble the s'more:** Place a piece of chocolate on one graham cracker square. Immediately add the hot marshmallow on top, then sandwich with a second graham cracker.
4. **Press gently:** Apply slight pressure to melt the chocolate with the marshmallow's heat, then enjoy!

## Tips for Perfect Toasted Marshmallows

The key to the best s'mores lies in the marshmallow. Here are some handy tips to master that perfect toast:

- **Use low heat:** Roasting over embers instead of direct flames prevents burning and ensures even cooking.
- **Slow and steady:** Rotate your marshmallow slowly for a golden crust and melty center.
- **Be patient:** Rushing may lead to a burnt exterior and cold interior.

## Alternative Methods for Making S'mores

If you don't have access to a campfire, don't worry—you can still enjoy delicious s'mores using modern kitchen appliances.

## Using a Microwave

Microwaving is a quick and easy way to make s'mores:

1. Place a graham cracker square on a microwave-safe plate.
2. Top with a piece of chocolate and a marshmallow.
3. Microwave for about 10–15 seconds until the marshmallow puffs up and the chocolate softens.
4. Top with another graham cracker and gently press.

Be cautious not to overheat, as marshmallows can expand rapidly and create a mess.

## Baking in the Oven or Toaster Oven

You can also prepare s'mores by baking:

- Preheat the oven to 350°F (175°C).
- Place graham crackers on a baking sheet, add chocolate pieces, and top with marshmallows.
- Bake for 3–5 minutes until marshmallows are golden and chocolate is melted.
- Remove and top with another graham cracker.

This method is great for making multiple s'mores at once.

## Using a Stovetop or Gas Burner

For those without outdoor space, roasting marshmallows over a gas stove burner is a handy alternative:

- Turn the burner on low.
- Using a long skewer, hold the marshmallow near the flame, rotating until

toasted.

- Assemble as usual with chocolate and graham crackers.

Exercise caution to avoid burns or fire hazards.

## Creative Variations to Try When Making S'mores

Once you've mastered the classic s'more, why not experiment with some exciting twists? Using alternative ingredients can add new flavors and textures to this beloved treat.

### Different Types of Chocolate

Swap out milk chocolate for these options:

- **Dark chocolate:** Adds a rich, slightly bitter contrast.
- **White chocolate:** Offers a creamy sweetness.
- **Flavored chocolate:** Such as mint, caramel, or hazelnut varieties.

### Alternative Crackers and Bases

Try different bases for your s'more:

- **Chocolate chip cookies:** For a double dose of sweetness.
- **Peanut butter crackers:** Adds a salty, nutty flavor.
- **Rice cakes:** A lighter, crunchier option.

### Adding Extra Ingredients

Enhance your s'mores by including:

- Peanut butter spread
- Fresh fruit slices like strawberries or bananas
- Caramel drizzle or sea salt flakes
- Crispy bacon for a savory-sweet combo

These additions bring new textures and flavors, making s'mores even more irresistible.

## **Why S'mores Are the Ultimate Comfort Food**

The magic of s'mores lies in their simplicity and the sensory experience. The contrast of crunchy, creamy, and gooey textures combined with sweet and slightly smoky flavors creates a nostalgic treat that connects people. The process of making s'mores—gathering around a fire, sharing stories, and enjoying a homemade dessert—turns an ordinary moment into a cherished memory.

Knowing how to make s'mores properly ensures you get the maximum enjoyment from every bite, whether you're outdoors or indoors. Plus, the versatility of s'mores allows you to customize this classic to your taste and occasion, making it a delightful dessert for all seasons.

So next time you're craving a sweet, nostalgic treat or planning a fun gathering, remember these tips and tricks for crafting the perfect s'more. It's a simple pleasure that never goes out of style.

## **Frequently Asked Questions**

### **What ingredients do I need to make classic s'mores?**

To make classic s'mores, you need graham crackers, marshmallows, and chocolate bars.

### **What is the best way to roast marshmallows for s'mores?**

The best way to roast marshmallows is over a campfire or grill, holding them on a skewer and rotating slowly until they are golden brown and gooey.

### **Can I make s'mores without a campfire?**

Yes, you can make s'mores in an oven, microwave, or using a stovetop burner

by heating the marshmallows until soft and melting the chocolate.

## **What type of chocolate works best for s'mores?**

Milk chocolate is the traditional choice for s'mores because it melts easily and has a creamy taste, but dark or flavored chocolates can also be used for variety.

## **Are there any popular variations of s'mores?**

Popular variations include using peanut butter, different types of cookies instead of graham crackers, adding fruit like strawberries or bananas, or using flavored marshmallows.

## **How can I make s'mores healthier?**

To make healthier s'mores, use whole grain graham crackers, dark chocolate with high cocoa content, and consider roasting natural marshmallows with less sugar or using alternatives like fruit slices.

## **Additional Resources**

[How to Make S'mores: A Detailed Guide to the Classic Campfire Treat](#)

**how to make s mores** is a culinary question that often arises during camping trips, backyard bonfires, or simply as a nostalgic treat reminiscent of childhood summers. This quintessential American dessert, combining toasted marshmallows, melted chocolate, and graham crackers, holds a special place in the pantheon of comfort foods. Despite its apparent simplicity, perfecting the art of s'mores involves understanding the nuances of ingredient selection, toasting techniques, and assembly methods. This article delves into the intricacies of how to make s mores, examining the traditional approach as well as modern variations while highlighting key tips to elevate this beloved treat.

## **The Origins and Popularity of S'mores**

Before exploring the technical aspects of how to make s mores, it is worth considering the cultural significance and history behind this dessert. The term "s'more" is a contraction of "some more," indicating the irresistible nature of the snack that encourages repeated helpings. The first published recipe appeared in a 1927 Girl Scouts handbook, cementing its association with outdoor activities and communal enjoyment. Today, s'mores transcend their campfire roots, frequently appearing in gourmet recipes and commercial products, reflecting their enduring popularity.

# Core Ingredients and Their Roles

Understanding the components of s'mores is crucial to mastering their preparation. The classic trio includes:

- **Graham Crackers:** These serve as the crunchy, slightly sweet base and top of the sandwich. Their texture contrasts with the softness of the marshmallow and chocolate, providing structural integrity.
- **Marshmallows:** The focal point of the treat, marshmallows melt to create a gooey, sticky center. The quality and size of marshmallows can influence the outcome significantly.
- **Chocolate:** Typically milk chocolate, it melts between the warm marshmallow and crackers, adding richness and sweetness.

Each ingredient's quality impacts the final product. For example, premium chocolate bars with higher cocoa content can offer a more sophisticated flavor profile, while artisanal graham crackers may provide varied textures and flavors.

## Choosing the Right Marshmallows

Marshmallows vary widely in size and composition. Traditional cylindrical marshmallows are standard for s'mores, but jumbo marshmallows can yield a more dramatic melt, albeit with increased risk of burning. Conversely, mini marshmallows may require multiple pieces to achieve the desired gooeyness. Additionally, some gourmet marshmallows are flavored or contain natural ingredients, which can enhance or alter the classic taste.

## Step-by-Step Guide on How to Make S'mores

While the concept seems straightforward, precision in execution separates an average s'more from an exceptional one. Here is an investigative breakdown of the process:

1. **Prepare the Base:** Lay down one graham cracker square as the foundation.
2. **Toast the Marshmallow:** Using a skewer or roasting stick, hold the marshmallow over an open flame or heat source. The key is to toast it evenly to a golden brown exterior while ensuring the interior becomes molten without catching fire.

3. **Assemble the S'more:** Once toasted, promptly place the marshmallow atop the base cracker.
4. **Add the Chocolate:** Place a piece of chocolate on top of the hot marshmallow. The residual heat will melt the chocolate slightly.
5. **Cap and Press:** Place the second graham cracker over the chocolate and gently press to sandwich the ingredients together.

## Optimal Toasting Techniques

Toasting marshmallows is arguably the most critical skill in how to make s'mores. There are several methods:

- **Open Flame:** Traditional campfires provide a natural source of heat. The ideal approach involves holding the marshmallow near, but not directly in, the flame to avoid charring.
- **Fire Pit or Charcoal Grill:** These controlled environments offer consistent heat, allowing for even toasting.
- **Oven or Broiler:** For indoor preparation, placing marshmallows on a baking sheet under a broiler for a few minutes can replicate the toasting effect.
- **Microwave:** While convenient, microwaving marshmallows causes puffing rather than toasting, which alters texture and flavor.

Each method has pros and cons. Open flames impart a smoky flavor that enhances authenticity, while ovens offer convenience and control, especially in non-camping contexts.

## Variations and Innovations in S'mores Preparation

The traditional recipe serves as a foundation for creative adaptations. Contemporary chefs and home cooks experiment with ingredients and techniques, reflecting evolving tastes and dietary needs.



## Chocolate Alternatives

Dark chocolate, white chocolate, or flavored chocolate bars (such as mint or caramel-infused varieties) can be substituted to modify the flavor profile. Some prefer using chocolate spreads like Nutella for ease of application and a smoother texture.

## Graham Cracker Substitutes

For those seeking texture or flavor variations, alternatives include digestive biscuits, vanilla wafers, or even pretzel crackers for a salty-sweet contrast.

## Marshmallow Innovations

Vegan marshmallows cater to plant-based diets, though their toasting behavior may differ slightly due to ingredient changes. Additionally, flavored marshmallows—such as toasted coconut or cinnamon—add complexity.

## Advanced Assembly Techniques

Some enthusiasts preheat the chocolate slightly or gently melt it over the marshmallow before sandwiching to ensure even melting. Others recommend wrapping the assembled s'more in foil and briefly placing it near heat to meld the components further.

## Health Considerations and Nutritional Overview

While s'mores are primarily a treat, understanding their nutritional content can be beneficial, especially for those monitoring caloric intake. A traditional s'more contains approximately 150-200 calories, with significant sugar and fat content derived from marshmallows and chocolate. Graham crackers contribute carbohydrates and fiber, albeit modestly.

For health-conscious consumers, modifications might include using dark chocolate with higher cocoa percentages (which typically contain less sugar and more antioxidants) and choosing whole-grain graham crackers to increase fiber intake. Additionally, portion control remains key to enjoying s'mores as an occasional indulgence rather than a dietary staple.

## Environmental and Ethical Aspects

When purchasing ingredients, some consumers prioritize ethically sourced chocolate, such as fair-trade certified products, which support sustainable farming practices and fair labor conditions. Similarly, selecting organic or non-GMO marshmallows and crackers can align with personal values regarding food production.

## Final Thoughts on Perfecting the Craft of S'mores

How to make s'mores is a deceptively simple question that opens the door to a rich exploration of culinary technique, ingredient quality, and personal preference. From mastering marshmallow toasting to experimenting with ingredient substitutions, the process invites both tradition and innovation. Whether gathered around a campfire or enjoying a cozy indoor treat, s'mores continue to serve as a delicious symbol of shared moments and timeless comfort. By applying attentive preparation and a willingness to explore, anyone can elevate this classic dessert into a memorable experience.

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variations that even traditionalists are sure to find a new favorite. — St. Petersburg Times

**how to make s mores: 1 2 3 Make a S'more with me ( Teach Me German version)**

Elizabeth Gauthier, 2015-03-26 A Silly Counting Book in English and German (Teach Me language series)

**how to make s mores:** *When She Makes More* Farnoosh Torabi, 2014-05-01 As seen on CNBC's Follow the Leader "Farnoosh's ground-breaking book will save more relationships than couples counseling ever could." —Barbara Stanny, author of *Secrets of Six-Figure Women Today*, a record number of women are their household's top-earner. But if you're that woman, you face a much higher risk of burnout, infidelity, and divorce. In this important and timely book, personal finance expert Farnoosh Torabi candidly addresses how income imbalances affect relationships and family dynamics, and presents a bold strategy to achieving happiness at work and home. Torabi's ten essential rules include: • Buy Yourself a Wife: Outsource as many household tasks as possible to bring more peace and happiness to both your lives • Don't Assume a Mr. Mom is Best: The math might say he should quit his job, but doing so can be dangerous. • Understand the Male Brain: Know how men think and what motivates their behavior to communicate effectively, share responsibilities, and avoid power struggles in your relationship.

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**how to make s mores: Shecky and Friends Make S'mores** George Viereck, 2021-12-16 Shecky the scarecrow keeps watch over the cornfield at the farm. The crows don't bother the corn. They and Shecky are friends. Shecky is also friends with the animals that come out at night, and they all get together and make s'mores every night.

**how to make s mores: The S'mores Cookbook** Susan Whetzel, 2013-07-18 S'Mores, All Grown Up! Who says you need to be sitting in front of a fire to enjoy the irresistible taste of s'mores? Oozing with fifty mouthwatering recipes, *The S'mores Cookbook* shows you how to indulge in the rich blend of creamy chocolate, toasted marshmallows, and honeyed graham crackers at every meal. From Chocolate Graham Pancakes drizzled with a sweet marshmallow syrup to S'mores Eclairs smothered in a dark chocolate ganache, this book combines your favorite trio of flavors in ways you've never imagined to create delicious plates that will impress friends and family. Featuring step-by-step instructions and enticing four-color photos, you're guaranteed to melt when you dig into delicious s'mores recipes like: Toasted marshmallow s'Mores ice cream Black forest s'Mores No-bake oatmeal s'Mores cookies S'mores chocolate bread pudding Crock-Pot s'Mores brownies *The S'mores Cookbook* will satisfy your cravings for the gooey campfire treat all year long!

**how to make s mores: S'mores!** Dan Whalen, 2019-05-28 Putting the more in s'mores! While contemplating a traditional s'more, mad genius Dan Whalen, the recipe creator behind *Tots!*, asked a tasty question: What would happen if you kept the essential s'mores architecture—three layers of gooey, melty, and crunchy—but changed it up? The result? More than 50 playful, irresistible recipes that completely challenge the definition of a s'more. Riffs range from classic—Salted Caramel S'mores, Nutella S'mores, and Lemon Meringue S'mores—to crazy. Think Avocado S'mores, S'moresburgers, and the Elvis—bacon, banana, and peanut butter nirvana. Enjoy your s'mores all year long! Every recipe is designed to be made in the broiler as well as over a campfire.

**how to make s mores: S'more to Love** Shylyn Ray , Belinda Johnson is floored when the jerk who divorced her because she put on weight asks her to design a wedding cake for him and his new fiancée... the woman he cheated on her with. When her friends at the bakery suggest she volunteer to chaperone her nephew's camping trip to give her time to decide whether she should design the cake, she finds herself on a weekend trip being led by none other than Marco Amoros, the muscular firefighter her friends have been urging her to give a chance since he started dropping by the bakery daily just to see her. The more she gets to know him, the more Belinda starts to believe the reluctant hero is so much more than just a pretty face with a "perfect" body, and that his interest in her could

be genuine... But when Marco's deepest, darkest secret comes out... can their budding relationship survive it? S'more to Love is a sweet romance with comedic elements set in the fictional small town of Cupid's Bottom, where love always wins in the end. Every book in the Cupid's Bottom series can be read as a stand-alone.

**how to make s mores: Bugs, Bears and S'mores** Renee Gregory, 2009-09 A collection of outdoor and camping songs to be sung to the tune of familiar songs.

**how to make s mores: Gotta Have S'mores** Gordon Rock, 2020-04-19 Nothing gives greater pleasure than toasting marshmallows on an open fire and sandwiching them between crispy crackers. Even if you don't have a campfire to melt your mallows to ooey gooey perfection though, there are still lots of different and exciting way to make s'mores. Gotta Have S'mores is s'more than just another cookbook. It will explain the best way to create s'mores on the grill, with a cr?me brulee torch, over a gas flame, in the oven and even in the microwave. What's more, you can discover some amazing gourmet s'more recipes for drinks, desserts and even candies including: • Flaming S'mores Vodka and Rum Cocktail • S'mores Martini • Peanut Butter and Apple S'mores Pizza • Rose Mallow and Vanilla Wafer, White Chocolate S'mores • Dipped Apple S'mores • Tempting S'mores Truffles Next time you are craving a snack buy this cookbook and treat yourself to a little bit of something s'more sweet!

**how to make s mores: S'more Murders** Maya Corrigan, 2018-07-31 A sleuthing chef tries to keep her head above water when her Titanic-themed dinner turns into a prelude to murder—from the author of The Tell-Tale Tarte. Managing a fitness club café and collaborating on a cookbook with her grandfather are Val Deniston's usual specialties, but she's about to set sail into nearby Chesapeake Bay—straight into a murder case . . . Since catering themed events is a good way to make extra cash, Val agrees to board the Titanic—or at least cater a re-creation of the doomed journey on a yacht. The owner of the yacht, who collects memorabilia related to the disaster, wants Val to serve the last meal the Titanic passengers ate . . . while his guests play a murder-mystery game. But it is the final feast for one passenger who disappears from the ship. And that's only the tip of the iceberg. Now Val has to reel in a killer before s'more murders go down . . . Includes delicious five-ingredient recipes! Praise for the Five-Ingredient Mysteries “Cozy mystery readers will love the puzzle and the enjoyable look into this small tourist town by the sea.” —Nancy Coco, author of the Candy-Coated Mysteries “Suspects abound and the puzzle solution is deftly handled in this charming cozy . . . With recipes included, this is definitely a starter for fans of Diane Mott Davidson, Lou Jane Temple, and Virginia Rich.” —Library Journal “Corrigan keeps her simple mixture of pleasant characters, murder, and recipes in the oven.” —Kirkus Reviews

**how to make s mores: Stuck with S'More Death** Nicole Ellis, Murder by marshmallow stick? After a long, stressful summer, Jill Andrews is looking forward to a relaxing vacation with her family at her old friend Leah's lake cabin resort. That becomes difficult when she discovers a marshmallow roasting stick impaled in a man's body near the campfire pit. With a string of costly acts of vandalism plaguing the resort and now a murder, things aren't looking good for the resort's future. Joined by her sister-in-law Desi, Jill tries to figure out who's causing trouble before it's too late for the resort and she has to kiss her family vacation goodbye - or worse. Jill Andrews Cozy Mysteries Book #1: Brownie Points for Murder Book #2: Death to the Highest Bidder Book #3: A Deadly Pair O'Docks Book #4: Stuck with S'More Death Book #5: Murderous Mummy Wars Book #6: A Killer Christmas Party

**how to make s mores: Sleeping Bags to S'mores** Heather Balogh Rochfort, William Rochfort, Jr., 2020 From choosing a destination and staying safe, to packing and cooking--all on a budget--this fun, practical guide provides advice for tent camping, car camping, and backpacking.

**how to make s mores: Piranhas Like S'mores** JZ Bingham, 2014-10-01 Hailed by Foreword Reviews for its authentic preteen voice and relatable social and family issues, Piranhas Like S'mores will resonate with boys and girls going through adolescence. A unique story, set against the backdrop of a particularly posh Manhattan apartment, three New York kids make an ambitious science fair project happen, and acquire deadly piranhas in the process. Throughout this comic tale,

serious turns introduce a myriad of conflicts and resolutions, leading to a memorable ending with a classic life lesson.

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**how to make s'mores:** S'More Is Enough Brenda S. Miles, 2025-10-07 Help kids feel comfortable and secure with who they are without comparing themselves to others or being something that they are not. Meet Graham, a two-cookie sandwich with an ooey-gooey middle and a square of sweetness. Graham is a s'more, but he feels pressured to be . . . more! What more could he be? What more should he be? A donut, lollipop, or cupcake, maybe? This story empowers little ones to grow and change while staying true to themselves. This evidence-based science-informed book skillfully presents concepts of developmental psychology in a way kids and their grown-ups can understand—about healthy risk-taking and motivating, feeling respected and valued for who you are, and finding your good enough when the world wants more. This book, which includes end matter for adults about supporting a child's growth mindset and building self-esteem, is written by Brenda S. Miles, PhD, a clinical pediatric neuropsychologist who works with children, teens, and families. She blends brain science with developmental psychology in fun and educational ways.

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**how to make s'mores:** Super Simple Outdoor Cookbook Linda Ly, 2023-06-20 Super Simple Outdoor Cookbook is an affordable adapted edition of The Ultimate Outdoor Cookbook aimed at the beginning outdoor chef who is looking for quick and easy recipes to help them start out in their outdoor cooking adventures.

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makefile 什么? make 什么? cmake 什么? 什么? 什么? makefile 什么? 什么?

**make sb do** **make sb to do** **make sb doing** 什么? - 第 什么? make sb do sth=make sb to do sth.

什么? make sb do sth. 什么? make sb do sth 什么? “什么?” 什么? 什么? Our boss

**make sb do sth** 什么? **make do** 什么? - 第 Nothing will make me change my mind. 什么? 什么?

什么? 什么? “Nothing will make me change my mind” 什么? 什么 + 什么 + 什么 + 什么? 什么?

**make sb do sth** 什么? **make do** 什么? “make sb do sth” 什么? “make sb to do sth” 什么?

什么? make, let, have 什么? to 什么?

**“Fake it till you make it”** 什么? - 第 什么? “Fake it till you make it” 什么? 什么?

**make** 什么? - 第 什么? Qt 什么? make 什么?

**C++** 什么? **shared\_ptr** 什么? **make\_shared** 什么? **new?** 4. 第 什么? new 什么? make\_shared 什么?

什么? shared\_ptr 什么? 什么?

什么? / 什么? **Make America Great Again** 什么? 什么? Make America Great Again 什么? 什么?

什么?

什么? **make have sth done** 什么? **let** 什么? make 什么? 2 C make X 什么? 什么? make 什么?

什么? make 什么? 什么? make 什么?

**make use of** 什么? **use** 什么? 什么? make use of phr. 什么? 什么? So by the 1600's Shakespeare

was able to make use of a wider vocabulary than ever before. 什么? 什么? 1600 什么?

**make, makefile, cmake, qmake** 什么? 什么? - 第 8. 什么? Cmake 什么? cmake 什么? 什么?

makefile 什么? make 什么? cmake 什么? 什么? 什么? makefile 什么? 什么?

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**make sb do sth** 什么? **make do** 什么? - 第 Nothing will make me change my mind. 什么? 什么?

什么? 什么? “Nothing will make me change my mind” 什么? 什么 + 什么 + 什么 + 什么? 什么?

**make sb do sth** 什么? **make do** 什么? “make sb do sth” 什么? “make sb to do sth” 什么?

什么? make, let, have 什么? to 什么?

**“Fake it till you make it”** 什么? - 第 什么? “Fake it till you make it” 什么? 什么?

**make** 什么? - 第 什么? Qt 什么? make 什么?

**C++** 什么? **shared\_ptr** 什么? **make\_shared** 什么? **new?** 4. 第 什么? new 什么? make\_shared 什么?

什么? shared\_ptr 什么? 什么?

什么? / 什么? **Make America Great Again** 什么? 什么? Make America Great Again 什么? 什么?

什么?

**make**  -  Qt  **make**

C++ shared\_ptr make\_shared new? 4. new make\_shared shared\_ptr  
shared\_ptr  
/Make America Great Again Make America Great Again  
make have sth done let make 2C make X make  
make make make  
make use of use ? - make use of phr. So by the 1600's Shakespeare was able to make use of a wider vocabulary than ever before. 1600

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