

S'mores Bars

Source: Anna Olson

Makes: 16 servings

Ingredients

- whole graham crackers (about 14)
- $\frac{3}{4}$ cup unsalted butter
- $\frac{2}{3}$ cup light brown sugar, packed
- $\frac{1}{2}$ cup 2% milk
- $\frac{1}{2}$ teaspoon vanilla extract
- 1 $\frac{1}{4}$ cup graham cracker crumbs
- 2 $\frac{1}{2}$ cup semi-sweet chocolate chunks
- 3 cup mini marshmallows

Instructions

Preheat oven to 350 °F.

Grease a 9-inch square pan. Line pan with parchment paper so that paper hangs over two sides of the pan.

Line bottom of pan with a single layer of whole graham crackers (about 4 $\frac{1}{2}$ crackers).

In a sauce pot, melt butter and stir in brown sugar, milk and vanilla until dissolved.

Remove from heat and stir in graham cracker crumbs (this will make a soft paste).

Spread half of the graham mixture over the cracker-lined pan.

Sprinkle with a third of the chocolate chunks and half of the marshmallows.

Top marshmallows with another layer of whole graham crackers and spread remaining graham mixture over top.

Top with another third of chocolate chunks and the remaining marshmallows.

Finish with a last sprinkle of chocolate chunks.

Bake for 12 minutes, until marshmallows have browned.

Cool completely before slicing.

S'mores Bars can be stored in an airtight container for 3 days.

