

S'mores Bars



Recipe Source: Adapted from Baking Bites

Bars

½ cup (1 stick) unsalted butter, room temperature

¼ cup brown sugar

½ cup granulated sugar

1 egg

1 tsp vanilla extract

1 ⅓ cups all-purpose flour

¾ cup graham cracker crumbs (about 7 full-sized graham cracker sheets, whizzed in the food processor until fine)

1 tsp baking powder

¼ tsp salt

6 Hershey bars broken into pieces (sheets of 3)

1 ½ cups marshmallow fluff

→Preheat the oven to 350°F. Grease an 8-inch square baking pan.

→In a large mixing bowl, cream together butter, brown sugar, and granulated sugar until light and fluffy, about 3 minutes. Beat in egg and vanilla.

→In a small bowl, whisk together flour, graham cracker crumbs, baking powder, and salt. Add to butter mixture and mix at low speed until combined.

→Divide the dough in half and press half of the dough into an even layer on the bottom of the prepared pan.

→Place the chocolate bars over the dough.

→Evenly place dollops of marshmallow fluff over top of the chocolate layer. If possible, spread smooth.

→On a well-floured surface, roll out the remaining graham cracker dough into an 8" x 8" square (approximately). Place over the marshmallow layer and press down to form a somewhat even layer.

→Bake for 30-35 minutes, until lightly browned. Cool completely before cutting into bars.

Makes...16 cookie bars

