



Grain-Free S'more Bars

Gluten-Free, Grain-Free, Nut-Free

Ingredients

- 1 bag [Otto's Naturals Grain-Free Ultimate Cookie Mix](#)
- 1 egg
- ½ cup butter, softened
- 1 teaspoon vanilla extract
- 1 teaspoon molasses
- ½ teaspoon nutmeg
- 1 cup chocolate chips (+ extra for topping)
- 1 ½ cups mini marshmallows

Instructions

1. Preheat the oven to 350° F.
2. Line an 8x8-inch baking pan with parchment paper.
3. Add Ultimate Cookie Mix to a bowl and stir in the vanilla, egg, and butter until smooth. Add the molasses and nutmeg. Stir to combine.
4. Press $\frac{2}{3}$ of the dough into the baking pan. Sprinkle the chocolate chips over the cookie layer. Spread the marshmallows evenly over the chocolate chips. Place dollops of the remaining cookie dough randomly over the marshmallow layer. Sprinkle on a few extra chocolate chips if desired.
5. Bake for 25-30 minutes. The marshmallows will get puffy and golden and the cookie topping should be nicely browned. Cool for 10 minutes before slicing and enjoying!
6. Store leftover s'more bars in an airtight container at room temperature. You can heat up leftover bars by microwaving the bars in 20 second increments until puffy and warm.