

S'mores Bars

Uploaded by: Michelle Day at www.michellestastycreations.blogspot.com

Recipe by: Michelle Day adapted from a Market Pantry graham cracker box

Here's what you need:

22 graham crackers (whole four piece cracker)

1-1/2 cups butter

1-1/2 cups brown sugar, packed

6 cups mini marshmallows

2 cups milk chocolate chips

Line a 15-1/2 x 21-1/2 inch sheet pan with parchment. Line the sheet pan with the graham crackers in a single layer breaking some to fit the pan. Set aside. Preheat oven to 350 degrees.

Melt butter and brown sugar in a medium saucepan over medium heat, stirring constantly, until smooth and mixture just comes to a boil, about 5 minutes.

Pour evenly over crackers and using a spatula completely cover all graham crackers.

Bake for 5 to 6 minutes or until bubbly.

Remove from oven; sprinkle marshmallows and chocolate chips over the graham crackers. Continue baking 2 to 3 minutes or until marshmallows begin to soften.

Cool completely. Cut into squares.

Serves - approximately 40 squares

Recipe for a Jelly Roll pan size 15 x 10 x 1 inch

12 graham crackers

3/4 cup butter

3/4 cup brown sugar

3 cups mini marshmallows

1 cup milk chocolate chips

Follow the recipe the same instructions for making and baking the bars.