

RECIPE: Smores Bars

FROM THE KITCHEN OF: Hannah Kate Johns



Ingredients

Direction

½ C unsalted butter, melted

1 large egg

1 C light brown sugar, packed

1 T vanilla extract

1 C Heaping – Mini Marshmallow

1 C semi-sweet chocolate chips

¾ C all-purpose flour

5 full-size graham crackers roughly chopped

1. Preheat oven to 350° . Line an 8x8 inch baking pan with foil, spray with cooking spray; set aside.
2. In a large, microwave-safe bowl melt the butter, about 1 minute on high.
3. Wait momentarily before adding the egg so you don't scramble it. Add the egg, sugar, vanilla and whisk until smooth.
4. Add the flour and stir until just combined, don't overmix.
5. Add the graham crackers and any crumbs on cutting board, marshmallows, chocolate chips and fold to incorporate.
6. Turn batter out into prepared pan, smoothing the top lightly with a spatula.

Original recipe from averiecooks.com

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