

Camp Lochearn S'mores Bars Recipe

The familiar taste of campfire s'mores, perfect for reminiscing about your favorite place

Prep Time: 20 Minutes

Total Time: 40 Minutes

Makes: 36 Bars

Ingredients:

- 1/2 cup sugar
- 1/4 cup melted butter
- 1 Large egg
- 1 teaspoon vanilla
- 1 1/4 cup graham cracker crumbs (use 1 cup and 1/4 cup separately)
- 1/2 cup all-purpose flour
- 1/2 teaspoon baking powder
- 1/4 teaspoon salt
- 2 cups miniature marshmallows
- 1 3/4 cups milk or semi-sweet chocolate chips



How to make:

1. STEP 1

Heat oven to 375°F. Line 13x9-inch baking pan with aluminum foil, extending foil over edges. Spray foil with no-stick cooking spray; set aside.

2. STEP 2

Combine sugar, melted butter, egg and vanilla in bowl; mix well. Add 1 cup graham cracker crumbs, flour, baking powder and salt; stir just until combined. Spread into prepared pan.

3. STEP 3

Bake 8 minutes. Remove from oven; sprinkle partially baked crust with marshmallows, chocolate chips and 1/4 cup graham cracker crumbs. Continue baking 5-10 minutes or until marshmallows are golden brown. Cool completely.