

Ingredients:

- 1 cup butter, softened
- $\frac{3}{4}$ cup brown sugar
- $\frac{3}{4}$ cup granulated sugar
- 2 eggs
- 2 tsp. vanilla extract
- 2 $\frac{2}{3}$ cup AP flour
- 1 $\frac{1}{2}$ cup graham cracker crumbs
- 2 tsp. baking powder
- 1 tsp. cinnamon
- 1 tsp. salt
- 16 oz milk chocolate bars (broken) or chips
- 6 cups mini marshmallows

Directions:

Preheat oven to 350°F.

In large bowl, cream butter & sugars until well blended. Add eggs & vanilla; beat well. In a separate bowl, stir together dry ingredients (except for chocolate & marshmallows); add to butter mixture, beating until blended. Press half of dough in a prepared 9" x 13" pan. (Reserve remaining dough) Bake 15 minutes.

Arrange chocolate over baked layer & then sprinkle with marshmallows; scatter bits of remaining dough over marshmallows, forming top layer.

Bake 10-15 minutes or until lightly browned. Cool completely in pan on wire rack. Cut into bars. Makes 16 bars.