

S'more Cookie Bars

Ingredients:

1 cup butter, softened
¾ cup brown sugar
¾ cup granulated sugar
2 eggs
2 tsp. vanilla extract
2 ⅔ cup AP flour
1 ½ 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.

