



## **S'more Bars**

### Crust Ingredients:

10 oz.	Graham Cracker Crumbs	1 1/8 C.	AP Flour
3/4 C.	Brown Sugar	1 1/2 ea	Eggs
6 oz.	Unsalted Butter, chilled and cut into sm. pieces		

### Topping Ingredients:

3 1/2 oz.	Cream
1 lb., 1 oz.	Bittersweet Brand Milk Chocolate Buttons
1 1/2 C.	Mini Marshmallows

### Method:

1. In a mixing bowl add crumbs, flour, and brown sugar. Blend.
2. Add butter and mix slowly to a fine meal.
3. Add eggs and mix until evenly moist. Press into pan to form a layer.
4. Bake until firm to the touch. Let cool completely.
5. Bring cream to a simmer and pour over chocolate. Stir until melted.
6. Add marshmallows and spread over crust.
7. Place in refrigerator until set.