



S'MORES BARS/CUPS

- *½ cup unsalted butter, melted and cooled (1 stick)*
 - *2 ½ cups graham crackers (about 16 full sized sheets)*
 - *⅓ flour (gluten free OK)*
 - *½ teaspoon salt*
 - *1 egg*
 - *½ cup light brown sugar*
 - *1 teaspoon vanilla*
 - *1 ½ cup semi-sweet chocolate chips (or 4 Hershey bars)*
 - *2 cups mini marshmallows*
1. Preheat oven to 350°F
 2. Grease a 9"x9" pan with cooking spray or line with parchment paper. If you use parchment paper, it can be used to help get the bars out of the pan afterwards.
 3. Make sure butter is melted.
 4. Place 16 graham crackers in a zip-top bag and seal closed. Use your hands to start crushing the graham crackers. Then, press the bowl on top of the bag of graham crackers to crush them more finely.
 5. Measure 2 ½ cups of graham crackers into a large mixing bowl. Add flour and salt. Stir to combine.
 6. Crack the egg into a different bowl and remove any shells. Whisk the egg with a fork to break up the yolk. Add the brown sugar, butter, and vanilla and stir with a spatula to combine.
 7. Add the butter/sugar/egg/vanilla mixture to the bowl with the graham cracker mixture and stir until it's well combined.
 8. Add ½ of the graham cracker mixture to the baking pan or cups and press down with your fingers until it coats the bottom of the pan in a flat layer.
 9. Add a layer of chocolate. If using Hershey bars, break them up a bit.
 10. Add a layer of marshmallows.
 11. Use your fingers to crumble the remaining graham cracker mixture on top of the marshmallows. Any marshmallows that are visible will get brown on top in the oven.
 12. Bake for 18 minutes for a pan, or 10 for mini cups. Allow to cool before removing from pan.