



*Cooking
in the
Kitchen
at* **Olum's**

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*Cooking Delicious Recipes
that are Easy & Nutritious!*
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S'mores Bars

Serves 9

Ingredients:

- ½ cup butter, room temperature
- ¼ cup brown sugar
- ½ cup granulated sugar
- 1 egg
- 1 tsp. vanilla extract
- 1 and 1/3 cups gluten free all-purpose baking flour
- ¾ cup gluten-free or regular graham cracker crumbs
- 1 tsp. baking powder
- ¼ tsp. salt
- 5 (1.5 oz) milk chocolate bars
- 1½ cups marshmallow fluff

Directions:

1. Pre-heat oven to 350° F. Prepare a 9x9 inch baking dish with parchment paper spray with non-stick spray.
2. In a mixing bowl cream together butter and sugar. Then beat in egg and vanilla.
3. In a separate bowl, combine flour, graham cracker crumbs, baking powder, and salt.
4. Add the dry ingredients to the butter/sugar mixture and mix until combined. Transfer half of the batter to the prepared baking dish and spread evenly over the bottom.
5. Layer the chocolate bars over the pressed dough and then spread the marshmallow fluff evenly over the chocolate. Carefully spread the remaining batter over the top of the marshmallow.
6. Bake for 25-30 minutes at 350° F.