

### **S'more bar cookies**

1 ¼ cups graham cracker crumbs  
¼ cup sugar  
1/3 cup butter, melted  
Another ½ cup of graham cracker crumbs  
3 tablespoons butter, melted  
10 ounces milk chocolate  
Marshmallows

Put the first three ingredients in a 11" x 9" baking dish. Using a fork or your fingers mix this together well and then press it into the dish so it is flat and level. Bake at 350° for 7 minutes or until it begins to brown on the edges.

Crush 8 ounces of milk chocolate into little bits and distribute them evenly across the surface of the crust. Put the dish into the oven for 5 minutes or until the chocolate has melted enough to be evenly spread across the crust.

Once the chocolate is spread about add enough marshmallows to cover the chocolate. Put the dish back in the oven and allow it to cook for 5 minutes or until the marshmallows puff up and turn golden brown on the edges.

Remove the dish from the oven and spread the marshmallows so they evenly cover the surface. Combine the remaining butter and graham cracker crumbs and spread them across the surface. Bake for 10 minutes or until it looks golden brown, bubbly, and gooey.