

S'mores Bars

Recipe By *Nechama Norman*



Cooking and Prep:  45
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Serves:  14

Contains:   

Preference: Parve

Difficulty: Easy

Occasion: Shabbat

Source: Whisk by Ami
Magazine

Ingredients (11)

Main ingredients

- 1/2 cup oil
- 1 egg
- 1 teaspoon **Gefen Vanilla**
- 4 and 1/2 graham crackers, crushed
- 3/4 cup sugar
- 1 and 1/3 cups flour

- 1 teaspoon baking powder
 - 1/4 teaspoon salt
 - 1 teaspoon cinnamon
 - 2 (3-oz.) bars **Elite Bittersweet Chocolate**
 - 1 (8-oz.) bag mini marshmallows, such as **Elyon Vanilla Mini Marshmallows**
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Start Cooking

For the Bars

1. Preheat oven to 350 degrees Fahrenheit. Grease a 9- x 13-inch baking pan.
2. In a large bowl, combine oil, egg, vanilla, graham cracker crumbs, sugar, flour, baking powder, salt, and cinnamon.
3. Press half of the batter into the prepared pan. Bake for 13 minutes.
4. Break the chocolate into squares and place evenly on top of crust. Top evenly with marshmallows. Crumble remaining batter over chocolate and marshmallows.
5. Bake for an additional 13 minutes. Let cool for 10 minutes before cutting into squares.