

Plate Dream

S'mores Cookie Bars – Chewy, Gooey Dessert

15 min Prep time	**20 min** Cook time	**35 min** Total time
12 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Base & Chocolate

- [ ] 1 ½ cups graham cracker crumbs
- [ ] ½ cup unsalted butter, melted
- [ ] ¼ cup brown sugar
- [ ] ¼ cup granulated sugar
- [ ] 1 tsp vanilla extract
- [ ] ½ tsp salt
- [ ] 1 cup semi-sweet chocolate chips

Topping

- [ ] 1 cup mini marshmallows
- [ ] Optional: extra chocolate chips for drizzling

Instructions

1. Preheat the oven to 350°F (175°C) and line a 9×13-inch pan with parchment.
2. In a bowl, combine graham crumbs, melted butter, brown sugar, granulated sugar, vanilla, and salt; stir until the mixture resembles wet sand.
3. Press half of the crumb mixture into the pan, then scatter chocolate chips evenly, and cover with the remaining crumb mixture, pressing lightly.
4. Evenly distribute mini marshmallows on top, then bake for 18-20 minutes until the edges turn golden and marshmallows puff slightly.
5. Allow to cool in the pan for 10 minutes, then cut into squares; drizzle with extra melted chocolate if desired.

Nutrition per serving

210 kcal	3 g	25 g	12 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you like a richer chocolate flavor, add a tablespoon of cocoa powder to the base.
- For a toasted marshmallow edge, place the pan under the broiler for the last 2 minutes—watch closely.
- Feel free to sprinkle a pinch of sea salt on top for a sweet-salty contrast.