

Treasure Barrel

Smores Cookie Bars – Easy Cozy Treat

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

Ingredients

Base

- [ ] 1 1/2 cups graham cracker crumbs
- [ ] 1/2 cup unsalted butter, melted
- [ ] 1/4 cup brown sugar
- [ ] 1 tsp vanilla extract

Mix-in

- [ ] 1 cup semi-sweet chocolate chips
- [ ] 1 cup mini marshmallows

Instructions

1. Preheat oven to 350°F (175°C). Line a 9-inch square pan with parchment.
2. In a bowl, combine graham crumbs, melted butter, brown sugar, and vanilla; press firmly into the pan.
3. Scatter chocolate chips over the crust, then evenly distribute mini marshmallows on top.
4. Bake for 15-18 minutes, until edges are golden. Switch to broiler for 1-2 minutes to toast marshmallows.
5. Remove, let cool 5 minutes, then cut into squares; serve warm.

Nutrition per serving

310 kcal	4 g	38 g	15 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a deeper chocolate flavor, melt the chips with a splash of milk before spreading.
- For extra crunch, sprinkle a pinch of sea salt on the marshmallows before broiling.
- Cool slightly before cutting to keep bars from sliding.