

RECIPE

S'MORES BARS

INGREDIENTS

- 1/2 teaspoon water
- 1/2 teaspoon baking soda
- 1/2 cup shortening
- 1/3 cup brown sugar, packed
- 1/3 cup granulated sugar
- 1/2 teaspoon vanilla
- 1 egg
- 1/2 teaspoon salt
- 1/2 cup flour
- 1/2 cup graham cracker crumbs, 5 graham crackers
- 1 cup milk chocolate chips
- 1 cup mini marshmallows
- cooking spray

PROCEDURE

1. Preheat oven to 350°F.
2. Mix baking soda and water. Set aside.
3. Cream together shortening, granulated sugar and brown sugar.
4. Add vanilla, egg and the baking soda water mixture.
5. Gradually beat in flour, graham cracker crumbs and salt.
6. Mix in 1/2 cup of chocolate chips by hand.
7. Spread in a greased 8 inch square pan.
8. Bake for 18-20 minutes.
9. Remove from the oven and turn on the broiler.
10. Sprinkle the mini marshmallows over the bars.
11. Place under broiler for 30-60 seconds and then remove and turn off the oven.
12. Sprinkle the remaining chocolate chips. and place the bars into the oven for 1 minute for the chocolate to melt.

NUMBER OF SERVINGS

16

TIME TO PREPARE

12 min

TIME TO COOK

18 min

TOOLS NEEDED

- 8 x 8 square pan
- rubber scraper
- small bowl
- electric mixer