

## Super Simple S'mores Bars

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*adapted from [Taste of Home](#)*

1 1/3 cups all-purpose flour  
3/4 cup graham cracker crumbs (from about 5 whole crackers)  
1 teaspoon baking powder  
1/8 teaspoon salt  
1/2 cup (1 stick) unsalted butter, at room temperature  
3/4 cup sugar  
1 large egg, at room temperature  
1 teaspoon vanilla extract  
5 milk chocolate candy bars (1.55 oz each)  
1 cup marshmallow creme

Preheat oven to 350 F. Line an 8x8-inch baking pan with aluminum foil, leaving an overhang on opposite sides to lift the bars out afterward. Spray the foil and pan with nonstick cooking spray.

In a medium bowl, whisk together the flour, graham cracker crumbs, baking powder and salt. In the bowl of a stand mixer fitted with the paddle attachment, cream the butter and sugar on medium speed until light and fluffy, about 3 minutes. Add the egg and vanilla and beat to combine. With the mixer on low, add the dry ingredients gradually, beating just until the dough comes together.

Transfer the dough to the prepared pan, reserving 1/2 cup to use for the topping. Gently press the dough into an even layer over the bottom of the pan. Top the crust with the candy bars (you'll probably have to break them up and shingle them to create a single layer). Spread the marshmallow creme over the chocolate bars. Top with the reserved dough, crumbling over the marshmallow creme.

Bake the bars for about 25 minutes, or until the topping is golden brown. Transfer the pan to a wire rack and let cool completely. Lift from the pan using the foil "handles" and cut into squares for serving (I found these cut easily if I refrigerated them for a little while first).

Makes 16 bars