

# S'Mores Galore

## Ingredients

- 20 whole (about 5 x 2-inches) honey graham crackers, divided
- 6 bars (1.55 ounces each) milk chocolate candy, coarsely chopped
- 1 package (16 ounces) miniature marshmallows, divided
- 6 tablespoons butter or margarine, divided
- 3 tablespoons milk

## Directions

1. Preheat oven to 350°F. Arrange single layer of graham crackers to completely cover bottom of **Stoneware Bar Pan**, breaking crackers to fit. Toast in oven 2 minutes. Remove pan to **Stackable Cooling Rack**.
2. Coarsely break remaining graham crackers into **Stainless (6-qt.) Mixing Bowl**; set aside. Coarsely chop chocolate bars using **Food Chopper**; set aside.
3. Combine 3 cups of the marshmallows, 3 tablespoons of the butter and milk in **Small Micro-Cooker®**. Microwave on HIGH 1 minute. Stir until smooth. Add half of the chopped chocolate; stir until chocolate is completely melted. Using **Large Spreader**, spread marshmallow mixture evenly over graham crackers in pan.
4. Melt remaining 3 tablespoons butter; toss with broken graham crackers. Add remaining marshmallows and chopped chocolate; toss lightly. Using **Mix 'N Scraper®**, spoon evenly over mixture in pan. Bake 8-10 minutes or until marshmallows are lightly browned. Cool 15 minutes. Cut into bars. Serve warm or cool.



### Yield:

- 24 bars  
24 servings of 1 bar

### Nutrients per serving:

Calories 200, Total Fat 8 g, Saturated Fat 4 g, Cholesterol 10 mg, Carbohydrate 32 g, Protein 2 g, Sodium 120 mg, Fiber less than 1 g

### U.S. Diabetic exchanges per serving:

1 starch, 1 fruit, 1 fat (2 carb, 1 fat)

### Cook's Tips:

To arrange a single layer of graham crackers in the Bar Pan, use 12 graham crackers to make two rows in the pan. Break one additional graham cracker lengthwise and add to cover bottom of pan.

These sweet snacks are best when eaten the day they're made. Although you can store them in a tightly covered container, the graham crackers tend to lose their crispness after a day.

To easily cut the S'Mores bars, dip the **Utility Knife** into hot water occasionally while cutting.

