

## **S'mores Bars**

**1/2 cup butter, room temperature**

**1/4 cup brown sugar**

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**1 large egg**

**1 tsp vanilla extract**

**1 1/3 cups all purpose flour**

**3/4 cup graham cracker crumbs**

**1 tsp baking powder**

**1/4 tsp salt**

**2 king-sized milk chocolate bars (e.g. Hershey's)**

**1 1/2 cups marshmallow creme/fluff (not melted marshmallows)**

- 1. Preheat oven to 350°F. Grease an 8-inch square baking pan or place two sheets of parchment paper in baking pan.**
- 2. In a large bowl, cream together butter and sugars until light. Beat in egg and vanilla.**
- 3. In a small bowl, whisk together flour, graham cracker crumbs, baking powder and salt. Add to butter mixture and mix at a low speed until combined**
- 4. Divide dough in half and press half of dough into an even layer on the bottom of the prepared pan. Remove top layer of parchment paper with dough mixture. Press remaining dough into the bottom of the pan.**
- 5. Place chocolate bars over dough. 2 king-sized Hershey's bars should fit perfectly side by side, but break the chocolate (if necessary) to get it to fit in a single layer no more than 1/4 inch thick. Spread chocolate with marshmallow creme or fluff.**
- 6. Flip over the parchment paper with layer of dough on top of the marshmallow creme layer.**
- 7. Bake for 30 to 35 minutes, until lightly browned. Cool completely before cutting into bars.**