

S'Mores Cookie Bars

Graham Layer

- One sleeve graham crackers (9 crackers)
- 6 Tablespoons melted unsalted butter
- 2 Tablespoons sugar

Cookie Layer

- 1 1/4 cups flour
- 1/4 teaspoon salt
- 1/4 teaspoon baking powder
- 3/4 cup sugar
- 1/2 cup unsalted butter, room temperature
- 1 teaspoon vanilla
- 1 egg

Goopy Layer

- 1 cup milk chocolate chips (6 ounces)
- 1 cup mini marshmallows (2 ounces)
- 3/4 cup sweetened condensed milk

Preheat oven to 350° and spray a 13 x 9 pan with cooking spray.

Graham Layer: smash the graham crackers and stir in the sugar and melted butter. Press into 13 x 9 pan.

Cookie Layer: stir together flour, salt and baking powder in a small bowl, set aside. In a medium bowl, beat sugar and butter until light and fluffy. Add vanilla and egg then mix just until combined. Add flour mix and slowly mix until well combined. Flatten a small amount of dough in a disc and lay on graham mixture. Repeat with all the dough.

Goopy Layer: Spread chocolate chips and marshmallows evenly on top of cookie dough. Top with sweetened condensed milk.

Bake for 22-25 minutes until edges are golden brown. Mine took 25 minutes. Let cool overnight before cutting. Store in a sealed container.

