



Baked S'mores



1/2 cup butter, room temperature

1/4 c brown sugar

1/2 c sugar

1 egg

1 t vanilla

1 1/3 c flour

3/4 c graham cracker crumbs (7 graham crackers)

1 t baking powder

1/4 t salt

3 5-oz. Hershey milk chocolate bars

1 1/2 cups marshmallow crème

Cream butter and sugars until light and fluffy. Beat in egg and vanilla. Add flour, graham cracker crumbs, baking powder and salt and mix until combined. Grease bottom of 11 x 7 pan. Press half of dough into bottom of pan. Place chocolate bars over dough, breaking into pieces as necessary to cover dough. Spread marshmallow crème over chocolate. (Marshmallow crème will settle, filling in the low spots, while you prepare top crust.) Flatten other half of dough by placing in gallon-size Ziploc bag and using rolling pin to flatten to 11 x 7 size. Cut away one side of the Ziploc bag. Place dough on marshmallow layer and peel away other side of the Ziploc. Bake at 350°F for 29-33 minutes or until golden brown. Cool and cut into bars.