

S'more Cookie Bars

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Ingredients

- Cookie Layer:
- 1 cup unsalted butter; room temperature
- $\frac{3}{4}$ cup light brown sugar; lightly packed
- $\frac{1}{2}$ cup sugar
- 1 egg; room temperature
- 2 teaspoons vanilla extract
- 2 cups unbleached all-purpose flour
- 1 cup crumbled graham crackers; not too crumbled though, you will want some bigger pieces in there
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{2}$ teaspoon baking soda
- 1 teaspoon baking powder
- For the marshmallow layer:
- about 10-12 oz homemade or store-bought marshmallows (find my homemade marshmallow recipe on www.fromscratchwithmaria.com)
- For the Frosting:
- 2oz unsweetened chocolate
- $\frac{1}{2}$ cup evaporated milk
- $\frac{1}{2}$ cup butter; cut into small cubes
- 5 cups powdered sugar
- 1 teaspoon vanilla
- 1 tablespoon coffee or espresso



Instructions

1. *Preheat the oven to 350 degrees
2. *Butter and flour a 9X13 inch pan by first coating the entire inside of the baking pan with butter (bottom and sides), then sprinkling on some flour, shaking it around so that all of the butter is coated with flour, flip the pan over the sink and tap to remove excess flour
3. *In a stand mixer with a paddle attachment or with a hand mixer, cream the butter, brown sugar, and sugar together until light and fluffy; making sure to scrape down the sides of the bowl
4. *Stir in the vanilla and egg and mix until evenly distributed
5. *In another bowl whisk together the flour, salt, baking soda, and baking powder
6. *In a small bowl crumble the graham crackers into small pieces; about 1 cup; a little more than a cup is completely fine!
7. *Add the graham crackers to the flour mixture and combine
8. *With the mixer on low, add in the flour and graham cracker mixture in small increments
9. *Mix until just combined
10. *Pour the batter into the prepared baking dish and use a knife to spread the batter around so that it is in an even layer
11. *Bake for 20-30 minutes or until the top is lightly golden and the middle is set, make sure to keep an eye on it as baking times can vary depending on weather
12. *Allow the cookie layer to cool for about 20 minutes
13. *Sprinkle the marshmallows on the cookie layer and allow them to sit for about 10 more minutes
14. *Place 5 cups of powdered sugar into a large bowl if you are using a hand mixer or the bowl of a stand mixer with a whisk attachment
15. *Place a glass bowl over a pot of simmering water, making sure the water isn't touching the bowl, and place in the unsweetened chocolate, evaporated milk, and butter
16. *Allow the ingredients to melt while stirring continuously; I recommend using a whisk for the best results
17. *Once melted remove from heat and whisk in the vanilla and coffee
18. *With the mixer on low slowly pour the warm chocolate mixture into the powdered sugar
19. *Stir until the frosting is smooth
20. *Slowly pour the frosting over the marshmallow layer by moving the bowl of the frosting back and forth to coat the entire layer

21. *Once all the frosting is poured you can quickly use a knife to spread it around slightly; this frosting will set up quickly
22. *Allow the frosting to set up for at least an hour before cutting; I recommend 6-8 hours before cutting if you can wait that long!
23. *It is best to use a long sharp knife to cut these into bars, making sure to wipe the knife between cuts to keep the bars looking pretty

Recipe by From Scratch With Maria Provenzano at <http://fromscratchwithmaria.com/smores-cookie-bars/>