

S'mores Cookie Bars

1 cup butter, softened to room temperature
1 ½ cups packed light brown sugar
2 eggs
2 tsp. vanilla
¼ tsp. salt
2 cups flour
2 cups graham cracker crumbs
1 tsp. baking powder
2 cups marshmallow crème
2 cups milk chocolate chips

1. Preheat oven to 350 degrees. Line a 13X9 inch baking pan with foil, leaving a 2 inch overhang on sides to make it easy to remove. Grease foil in pan.

2. Beat butter and sugar until fluffy, about 2 minutes. Beat in eggs, vanilla and salt until well combined.

3. Reduce mixer to low speed and gradually add in flour, graham cracker crumbs and baking powder.

4. Press about 2/3 of dough into prepared baking pan until it is uniform and flat. Using a well-oiled knife or back of spoon, spread marshmallow crème on top of dough.

5. Sprinkle chocolate chips on top. Scatter remaining dough over in clumps. Don't worry about covering the top. Chocolate and marshmallows should peak through.

6. Bake about 25-30 minutes or until golden brown. Cool completely. Using foil overhang, remove from pan and cut into bars.

