

KIDS in the Kitchen



TUSCARAWAS COUNTY



S'mores Bars

Ingredients

- 1 ½ - 2 cups graham cracker crumbs (7 rectangles make a little over 1 cup)
- 4 tablespoons butter or margarine
- 1 tablespoon powdered sugar
- 5 chocolate bars (1.55 oz each)
- 2-4 cups mini marshmallows

Supplies

- Measuring Cups
- Measuring Spoons
- Wooden Spoon
- Microwave safe bowl
- Plastic bag
- 11 x 7 casserole dish

Instructions

Preheat oven to 350 F.

Place graham crackers in a plastic bag. Crush to a fine crumb. Measure 1 ½ to 2 cups (depending upon how thick you want the crust) into a mixing bowl.

Melt butter or margarine. Slowly add to crumbs while mixing so butter/margarine is evenly incorporated.

Press crumbs into the bottom of an 11x7 casserole dish. Bake for 3 minutes to set the crust. Carefully remove from oven.

Evenly distribute the chocolate bars on the graham cracker crust. Return to the oven for an additional 2 minutes. Carefully remove from oven.

Being careful not to touch the baking dish, spread 2-4 cups of mini marshmallows over the chocolate bars in an even layer. Use fewer marshmallows if you like a less gooey smores bar, more if you prefer a thick marshmallow layer. Return to the oven for 3 minutes, until they are soft. To produce a "toasted" appearance on the marshmallows, turn off the oven at the end of 3 minutes and allows the smores bars to sit in the oven for additional time, up to 5 minutes. Be sure to monitor the doneness of the marshmallows.

Allow the smores bars to sit for at least 30 minutes to cool and set up. Enjoy!

For more information about this program, contact Chris Kendle
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