

# S'MORES COOKIE BARS



CANADA AGRICULTURE AND FOOD  
MUSEUM – MUSÉE DE L'AGRICULTURE  
ET DE L'ALIMENTATION DU CANADA

**Program** Online

**Location:**

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Enjoy the classic taste of s'mores anytime...minus the campfire!

## Ingredients

- $\frac{3}{4}$  cup (180 mL) all purpose flour
- $\frac{3}{4}$  cup (180 mL) finely crushed graham wafers (about 5 wafers), plus one extra wafer
- $\frac{1}{2}$  tsp (2.5 mL) baking powder
- $\frac{1}{4}$  tsp (1 mL) salt
- $\frac{1}{2}$  cup (125 mL) unsalted butter, melted
- $\frac{1}{2}$  cup (160 mL) brown sugar
- 1 large egg
- 1 tsp (5 mL) vanilla extract
- $\frac{3}{4}$  cup (180 mL) chocolate chips, plus a few extra for topping
- $\frac{3}{4}$  cup (180 mL) mini marshmallows, plus a few extra for topping
- 1 graham wafer for topping
- Culinary torch (optional)

## Preparation

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1. Preheat oven to 350°F (175°C). Line a 9 x 9-inch square baking dish with parchment paper, with extra hanging over the sides. Spray with cooking spray; set aside.
2. In a medium bowl, mix together flour, finely crushed graham wafers, baking powder, and salt.
3. In another medium bowl, whisk the melted butter with the brown sugar until smooth.
4. Add the egg and vanilla and whisk until smooth.
5. Pour the dry ingredients into the wet; stir until combined.
6. Add the chocolate chips and mini marshmallows. Stir until fully combined.
7. Spoon the mixture into the prepared baking dish, pressing down firmly to form an even layer.
8. Sprinkle the top with the extra chocolate chips, mini marshmallows, and the reserved graham cracker (finely crushed).
9. Bake for 18 to 20 minutes or until the bar is golden on top.
10. Let cool in the baking dish for a few minutes.
11. If you have a culinary torch, set it on low and roast the marshmallows until slightly toasted and golden in colour.
12. Lift the parchment paper to remove the bar. Cut into squares and enjoy!