

FROM THE KITCHEN OF...

BIRDY PRETZELS

GOLDEN GRAHAM S'MORE BARS

INGREDIENTS

4	OZ	SALTED BUTTER
20	OZ	MINI MARSHMALLOWS, DIVIDED
460-500	GRAMS	GOLDEN GRAHAMS CEREAL, DIVIDED
90	GRAMS	MINI CHOCOLATE CHIPS, DIVIDED

SERVINGS: 9X13 PAN

**HANDS ON TIME: 20
MINUTES**

**COOK TEMPERATURE:
MED-LOW**

DIRECTIONS

- **LINE A 9X13-INCH PAN WITH PARCHMENT PAPER**
- **ADD THE SALTED BUTTER 18 OUNCES OF MARSHMALLOWS TO A SAUCEPAN. MELT OVER MEDIUM-LOW HEAT, STIRRING UNTIL THE BUTTER AND MARSHMALLOWS ARE COMPLETELY MELTED AND MIXTURE IS SMOOTH.**
- **POUR 320 GRAMS OF GOLDEN GRAHAMS INTO THE MELTED MARSHMALLOW MIXTURE AND THOROUGHLY MIX UNTIL ALL THAT CEREAL IS COATED.**
- **ADD THE RESERVED 2 OUNCES OF 'MALLOS ALONG WITH 70 GRAMS OF CHOCOLATE CHIPS. MIX JUST UNTIL EVERYTHING IS DISTRIBUTED THROUGHOUT THE CEREAL MIXTURE.**
- **POUR THE MIXTURE INTO YOUR PREPARED PAN. USING NONSTICK-COATED GLOVED HANDS, SPREAD THE MIXTURE EVENLY ACROSS THE PAN. PRESS ENOUGH TO CREATE AN EVEN SLAB, BUT DON'T COMPACT IT INTO OBLIVION.**
- **COVER THE ENTIRE SURFACE WITH APPROXIMATELY 70 GRAMS OF DRY GOLDEN GRAHAMS. GENTLY PRESSING THEM INTO THE SURFACE SO THEY STICK. ALLOW THE BARS TO SIT FOR ABOUT 30 MINUTES.**
- **PLACE A SECOND SHEET OF PARCHMENT PAPER OVER THE TOP OF THE BARS. THEN FLIP THE WHOLE THING OVER. USING NONSTICK-COATED GLOVED HANDS, CAREFULLY PEEL AWAY THE PARCHMENT THAT WAS ORIGINALLY LINING THE BOTTOM OF THE PAN.**
- **COVER THE EXPOSED SURFACE WITH APPROXIMATELY 70 GRAMS OF DRY GOLDEN GRAHAMS, GENTLY PRESSING THE CEREAL INTO THE BARS SO IT ADHERES. FINISH WITH 20 GRAMS OF MINI CHOCOLATE CHIPS SCATTERED OVER THE TOP. ENJOY!**