

## Marshmallow Swirl S'mores Bars

### Ingredients:

- 1/2 cup butter, room temperature
- 2/3 cup light brown sugar
- 1 egg
- 1 teaspoon vanilla extract
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 1 cup flour
- 3/4 cup fine graham cracker crumbs
- 1/2 cup marshmallow creme
- 1/2 cup semi-sweet chocolate chips



### Directions

1. Preheat oven to 350°F. Line an 8 X 8-inch baking pan with parchment paper.
2. Beat butter and sugar in a large bowl. Stir in egg and vanilla. Stir in baking soda, salt, flour, and graham cracker crumbs.
3. Press 3/4 of the dough evenly into the bottom of the prepared baking dish. Spread the marshmallow creme evenly on top of the dough layer. Sprinkle an even layer of chocolate chips over the marshmallow creme layer.
4. Using your fingers, crumble remaining dough in an even layer over the top.
5. Bake 20 minutes. Allow to cool before serving.

*Makes 9 servings*

***To make a recipe card, print on card stock paper. Cut out along dotted lines. Glue the front and back of the card together.***