

Helergon Kitchen

Smores Cookie Bars

Chewy cookie bars layered with chocolate, marshmallow, and graham crumbs, perfect for an easy dessert.

15 min Prep time	**10 min** Cook time	**25 min** Total time
12 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Base

- [ ] 1 1/2 cups graham cracker crumbs
- [ ] 1/4 cup melted butter
- [ ] 2 tbsp brown sugar
- [ ] 1 tsp vanilla extract

Topping

- [ ] 1 cup semi-sweet chocolate chips
- [ ] 1 cup mini marshmallows
- [ ] 1 pinch sea salt

Instructions

1. Preheat the oven to 350°F (175°C). Line a 9-inch square pan with parchment.
2. In a bowl, combine graham crumbs, melted butter, brown sugar, and vanilla; press firmly into the pan.
3. Scatter chocolate chips evenly over the crust, then spread mini marshmallows on top.
4. Bake for 8-10 minutes, just until chocolate is melty and marshmallows turn a light golden.
5. Remove from oven, let cool 5 minutes, then cut into bars and serve warm.

Nutrition per serving

210 kcal	3 g	30 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- Allow the bars to set for a few minutes before cutting to avoid crumbling.
- If you prefer a crispier top, broil for 1-2 minutes after baking.
- Feel free to drizzle extra melted chocolate just before serving for a richer look.