

Choco Fever Dream

Smores Cookie Bars – Easy Chewy Treat

15 min Prep time	**20 min** Cook time	**35 min** Total time
12 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Crust

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

Filling

- [ ] 1 cup chocolate chips
- [ ] 1 cup marshmallow fluff
- [ ] 1 tsp vanilla extract
- [ ] 1/4 tsp sea salt

Instructions

1. Preheat the oven to 350°F (175°C). Line an 8×8-inch pan with parchment.
2. In a bowl, combine graham crumbs, melted butter, and brown sugar; press firmly into the pan to form a even crust.
3. Spread chocolate chips evenly over the crust, then dollop marshmallow fluff on top; swirl gently with a spatula.
4. Bake for 15-18 minutes, until the edges turn golden and the chocolate melts.
5. Remove from oven, let cool completely on a rack, then cut into squares.

Nutrition per serving

210 kcal	2 g	30 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the crust seems dry, add a teaspoon more melted butter.
- For extra gooeyness, press a few extra marshmallows on top before baking.
- Watch the bars closely; over-baking makes them crisp rather than chewy.