



CHEF LYNN'S S'MORES BARS



Join Chef Lynn on Thursday, July 9, at 3 p.m. on a live Zoom call to make this recipe! Find free registration for the call at www.silverlakeect.org/silver-lake-at-home.

Can't make the live session? Make the bars on your own and post a photo on social media with the tag [#cheflynnsfcc](https://twitter.com/cheflynnsfcc).

Ingredients

- Pan spray
- 1 stick margarine (yes, margarine, butter burns)
- 1 bag marshmallows (usually 1-lb bag)
- 1 box Golden Grahams cereal
- 1 cup (approximate) chocolate chips (semi-sweet, milk chocolate, white chocolate, you choose, or you can mix them up)

Utensils

- Large bowl to mix the ingredients
- Thermal spatula or a big spoon (metal or wooden)
- Saucepan with a heavy bottom, big enough to melt marshmallow mix
- 9x13 pan (lasagna pan, half sheet pan)

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Instructions

Spray the bowl and the 9 x 13 pan with pan spray. Open the box of cereal, pour it in the bowl.

Turn a stove burner on, low heat. Put a stick of margarine in the saucepan. Place the sauce pan on the stove burner; the margarine will start to melt. Carefully add some of the marshmallows; mix the margarine and marshmallows together. Keep adding the marshmallows to the pan until the bag is empty. Keep stirring the mixture. Turn down the heat if the mixture looks like it's turning caramel colored, it could burn.

When the marshmallows are completely melted, pour the mixture over the bowl of cereal. Mix the cereal and marshmallows, making sure all the cereal is coated.

Tip the bowl into the greased pan. Press the mixture evenly into the pan. Let it cool a bit, then sprinkle the chocolate chips over the surface of the s'more bars, gently pressing them into the cereal. Cut the mixture into squares.