Zucchini Bread Recipes

S’mores Cookie Bars Recipe

15 min Prep time	**12 min** Cook time	**27 min** Total time
12 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Base

- [ ] 1 cup (227g) unsalted butter, softened
- [ ] 1/2 cup (100g) brown sugar
- [ ] 1/4 cup (50g) granulated sugar
- [ ] 2 large eggs
- [ ] 1 tsp vanilla extract
- [ ] 1 1/2 cups (180g) all-purpose flour
- [ ] 1/2 tsp baking soda
- [ ] 1/4 tsp salt
- [ ] 1 1/2 cups (150g) graham cracker crumbs
- [ ] 1 cup (170g) semi-sweet chocolate chips

Topping

- [ ] 1 1/2 cups (225g) mini marshmallows

Instructions

1. Preheat the oven to 350°F (175°C). Line a 9x13-inch pan with parchment paper.

2. In a large bowl, cream together the butter, brown sugar, and granulated sugar until light and fluffy. Add eggs one at a time, mixing well, then stir in vanilla.

3. In a separate bowl, whisk flour, baking soda, and salt. Gradually add the dry mixture to the wet, stirring until just combined. Fold in graham cracker crumbs and chocolate chips gently.

4. Spread the batter evenly in the prepared pan. Press mini marshmallows over the top, leaving a thin layer.

5 Bake for 12-14 minutes, or until the edges are golden and the marshmallows turn lightly browned. Let cool completely before slicing.

Nutrition per serving

280 kcal	4 g	38 g	13 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a chewier bar, reduce baking time by a minute.
- For extra crunch, sprinkle a handful of crushed graham crackers on top before baking.
- A light drizzle of caramel sauce adds a luxurious finish.