



Baked S'mores Bars

with Chocolate Ganache & Marshmalllow Fluff



3h



2 Servings

Craving s'mores but not craving a campfire? These baked s'mores bars are just as satisfying without having to break out the firewood. Just layer graham cracker crust, chocolate ganache, and fluffy marshmallow for the perfect bite, then quickly broil the bars to get that toasted flavor. (Makes 9 servings)

What we send

- 3 oz graham cracker crumbs¹
- 2 oz dark brown sugar
- 5 oz all-purpose flour¹
- 2 (3 oz) chocolate chips^{6,7}
- 3 oz mascarpone⁷
- ¼ oz gelatin
- 7 oz marshmallow fluff³

What you need

- kosher salt
- 10 Tbsp butter⁷
- vanilla extract

Tools

- 8x8-inch baking dish
- nonstick cooking spray
- aluminium foil
- food processor
- microwave

Allergens

Wheat (1), Egg (3), Soy (6), Milk (7).
May contain traces of other allergens.
Packaged in a facility that packages
gluten containing products.

Nutrition per serving

Calories 340kcal, Fat 24g, Carbs 31g,
Protein 3g



1. Prep equipment & crust

Preheat oven to 400°F with racks in the center and upper third (about 8 inches from heat source). Grease an 8x8-inch baking dish with nonstick cooking spray. Line bottom and sides of dish with aluminum foil, leaving an overhang on the sides; grease foil.

In bowl of a food processor, combine **graham cracker crumbs, brown sugar, ½ cup flour**, and **1 teaspoon salt**; process until evenly combined.



4. Prep marshmallow

Switch oven to broiler.

In a microwave-safe bowl, stir together **2 teaspoons gelatin** and **¼ cup water**; set aside until gelatin softens, about 5 minutes. Microwave until bubbling around edges and gelatin dissolves, about 1 minute. Whisk in **marshmallow fluff** until smooth. Using a **lightly oiled** spatula, spread over **chocolate**.



2. Bake crust

Cut **8 tablespoons cold butter** into ½-inch pieces; add to **flour mixture**. Pulse until combined and resembles wet sand, about 20 pulses.

Press **crust** into an even layer in bottom of prepared baking dish. Bake on center oven rack until set and well browned around edges, about 15 minutes.



5. Broil, chill & serve

Broil on upper oven rack until **marshmallow** is browned and toasted, 1-3 minutes (watch closely as broilers vary; after 1 minute, check every 20 seconds, rotating dish occasionally for even browning). Refrigerate until marshmallow is set, about 1 hour. Lift out of dish using foil overhang.

Using a lightly **oiled** knife, cut **s'mores bars** into rectangles and serve. Enjoy!



3. Make chocolate ganache

Meanwhile, in a microwave-safe bowl, combine **chocolate, 2 tablespoons butter, 1 teaspoon vanilla**, and **a pinch of salt**. Microwave, stirring every 30 seconds, until melted, 1½-2 minutes. Stir in **mascarpone** until smooth.

Pour into **baked crust**, tilting to spread chocolate evenly. Refrigerate until chocolate is chilled and set, about 1 hour.



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