

CARAMEL S'MORES BARS

butter



Ingredients

- 1/2 cup softened butter
- 2 cups graham cracker crumbs
- 1/2 cup brown sugar
- 1/2 cup semi-sweet chocolate chips
- 3/4 cup flour
- 1/2 tsp salt
- 1 tsp baking powder
- 1 egg
- 1 tsp vanilla
- 1 cup mini marshmallows
- 3/4 cup Kopper's Chocolate Sea Salt Caramels (chopped into small pieces)

Directions

Preheat oven to 350*

Line 8x8 or 11x7 baking dish with foil. Spray with cooking spray and set aside.

Mix butter, graham cracker crumbs, sugar together until completely combined.

Press into baking dish.

In a small saucepan melt the chocolate chips and butter together, set aside to cool slightly.

In large bowl whisk flour, salt, baking powder together.

Stir in chocolate chips mixture until combined, mixture will be dry.

Stir egg and vanilla into mixture until smooth.

Add in marshmallow and Sea Salt Caramels.

Spread batter into prepared pan and bake for 20 minutes until center is just set.