

Golden Grahams™ S'mores



Ingredients

- 8 Cups Golden Grahams Cereal
- 1 Bag (10 oz) miniature marshmallows (5-1/2 Cups)
- 1-1/2 Cups milk chocolate chips (9 oz)
- 5 tablespoons butter or margarine
- 1/4 Cup of sugar
- 1 Tablespoon water
- 1 Teaspoon of vanilla

Steps

1. Grease 13x9 inch pan with butter. Measure cereal into large bowl
2. Reserve 1 cup of the marshmallows. In 3-quart saucepan, heat remaining 4-1/2 cups of marshmallows, the chocolate chips, butter, sugar, water over low heat, stirring occasionally, until completely melted. Remove from heat; stir in vanilla. Pour marshmallow mixture over cereal in bowl; stir until evenly coated. Stir remaining 1 cup of marshmallows.
3. Press firmly in pan. Cool at least 1 hour until firm. For bars, cut into 6 rows by 4 rows. Store loosely covered at room temperatures.