

S'mores Rice Krispies Treats

<http://userealbutter.com/2020/09/01/smores-rice-krispies-treat-recipe/>
from [*Dinner Club Diaries*](#)

1/4 cup butter

16 oz. mini marshmallows (divided into 10 oz. and 6 oz.)

6 cups rice krispies cereal

5 oz. (about 1 sleeve) graham crackers, broken into small pieces (I used cinnamon graham crackers)

1 cup mini chocolate chips or chopped dark chocolate (divided into 2/3 cup and 1/3 cup)

Grease a 9 x 13-inch baking dish or pan. Melt the butter in a large pan over medium heat. When the butter has melted, stir 10 ounces of the marshmallows into the butter. Keep stirring until the marshmallows have melted. Remove the pan from the heat and stir the cereal and graham crackers into the melted marshmallows. Mix 2/3 cup of the chocolate into the cereal and scrape it all into the prepared baking pan. Press the mixture into an even layer in the pan. Sprinkle the remaining 1/3 cup of chocolate over the mixture, then sprinkle the remaining 6 ounces of marshmallows on top. Press the toppings down to help them stick to the bars. Place the pan under a broiler for a few minutes (watch carefully to prevent burning) or brown the tops with a propane torch. Note: I tried the torch, but decided to finish with a broiler to get more heat onto the underlying chocolate. Let cool completely before slicing.