



## S'More Cups



### *Ingredients:*

- 1 c. graham crackers, finely crushed
- ¼ c. sugar
- pinch of salt
- 6 tbs. butter, melted
- 12 marshmallows, halved
- ⅓ c. chocolate chips
- 2 full-size chocolate bars

### *Kitchen Tools:*

- cooking spray
- mini muffin tin
- medium bowl
- silicone spatula



### *Instructions:*

1. Preheat oven to 350 degrees; lightly spray muffin tins.
2. Combine graham cracker crumbs, salt, sugar + melted butter in a small bowl. Stir until crumbs are well coated.
3. Spoon mixture evenly into prepared muffin tin cups. Gently press crumbs into bottom & sides of cup. Bake for 4 to 5 minutes until nicely browned.
4. Remove from oven, place 3-4 chocolate chips into graham cracker cups, then insert marshmallow, cut side down.
5. Set oven to "broil", then insert pan into top rack for 1 to 2 minutes, or until toasted to desired crispiness.
6. Remove from oven, immediately top with one chocolate square; then let sit for 15 minutes before removing from pan.

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