

Smore Bars

Smores to make ahead of time - One piece is not enough
Do Not Make - you will want to eat the whole pan.

Crust:

1 cup graham cracker crumbs
6 Tablespoons melted butter
1/8 cup sugar

Combine and press mixture evenly into a 9x9 pan lined with aluminum foil and bake at 325 for 10 minutes until set. Remove from oven. Add: 1/2 large bag miniature marshmallows. Sprinkle marshmallows evenly over bottom crust layer. Return to oven. Leave until marshmallow have melted and have a hint of brown color on the top. Watch closely as they will burn.

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Topping:

3/4 cup chocolate chips
3/4 cup butterscotch chips
3/4 cup crunchy peanut butter
2 Tablespoons butter
1.5 cups rice krispies
3/4 cup pecans chopped

Combine first 4 topping ingredients, and place in microwave.
Melt all together, then stir in rice krispies and pecans, stirring until well blended. Immediately spread over bars then chill.
NOTE: Make sure these bars are completely chilled before cutting. They also freeze well.

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