

## S'mores Bars: Easy, Goopy & Delicious No-Fuss Dessert

S'mores Bars: All the Campfire Fun, None of the Fuss!



**OVEN**  
**350°F**

**TIME**  
**25-30 min**

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**Recipe Card**

**SAVE**  
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### INGREDIENTS

- 1/2 cup unsalted butter, melted
- 1 1/2 cups graham cracker crumbs (about 10-12 full sheets of graham crackers)
- 1/4 cup granulated sugar
- 1/2 teaspoon salt
- 2 cups semi-sweet chocolate chips (good quality chips melt smoothly)
- 1 1/2 cups mini marshmallows

#### Swaps and Notes:

**Graham Cracker Crumbs:** You can buy pre-crushed graham cracker crumbs, or easily make your own by pulsing graham cracker sheets in a food processor or crushing them in a zip-top bag with a rolling pin.

**Butter:** Unsalted butter is preferred to control the saltiness. If using salted butter, you might omit the 1/2 teaspoon of salt from the crust.

**Chocolate Chips:** Semi-sweet chocolate chips are classic for s'mores, but you could also use milk chocolate chips for a sweeter bar, or even a mix of milk and dark chocolate. Chocolate chunks would also work well!

**Mini Marshmallows:** Mini marshmallows are best for even coverage and quick melting. Larger marshmallows might take longer to melt and brown.

**Add-ins:** A sprinkle of flaky sea salt over the finished bars enhances the chocolate flavor beautifully. You could also add a layer of chopped

nuts (pecans or walnuts) over the chocolate chips for extra crunch, or a drizzle of caramel sauce after baking and cooling.

Directions:

**Preheat Oven & Prep Pan:** Preheat your oven to 350°F (175°C). Lightly grease a 9x9-inch baking pan or line it with parchment paper, leaving an overhang on the sides for easy removal later.

**Make the Crust:** In a medium bowl, combine the melted unsalted butter, graham cracker crumbs, granulated sugar, and salt. Mix until everything is well combined and the crumbs are evenly moistened.

**Press the Crust:** Press the mixture evenly and firmly into the bottom of the prepared baking pan to form a compact crust. You can use the back of a spoon or a flat-bottomed glass to help press it down.

**Add Chocolate Chips:** Evenly sprinkle the semi-sweet chocolate chips over the prepared graham cracker crust in a single layer.

**Top with Marshmallows:** Generously top the layer of chocolate chips with the mini marshmallows, ensuring they cover the entire surface from edge to edge.

**Bake:** Place the pan in the preheated oven. Bake for 25-30 minutes, or until the marshmallows are beautifully golden brown and look wonderfully puffy and gooey. Keep a close eye on the marshmallows during the last few minutes, as they can go from golden to burnt quickly.

**Cool Completely:** Remove the bars from the oven. This is the hardest part: allow the bars to cool completely in the pan on a wire rack before slicing and serving. This is crucial for the chocolate to set and the bars to firm up, making them easy to cut. If you cut them warm, they will be very messy (though still delicious!). You can speed up the cooling process by chilling them in the refrigerator for an hour or two once they've cooled to room temperature.

Tips for Success:

**Even Layers:** Ensure your graham cracker crust, chocolate chips, and marshmallows are in even layers for consistent baking and a good presentation.

**Don't Overbake Marshmallows:** Watch the marshmallows closely! They can go from perfectly golden to burnt very quickly.

**Cooling is Key:** Seriously, let these cool completely. Warm s'mores bars are a delicious mess, but fully cooled ones hold their shape for perfect squares.

**Use Parchment Paper:** The parchment paper overhang makes it incredibly easy to lift the entire batch of bars out of the pan once cooled, making slicing

much simpler.

Cut with a Hot Knife: For clean slices, run a sharp knife under hot water and wipe it dry between each cut.

Serving Suggestions and Pairings:

Storage and Leftover Tips:

More Recipes You Will Love:

For another rich and decadent chocolate treat, check out my [These Chocolate Chip Cookie Dough Brownie Bombs Are My Favorite Sweet Obsession](#).

If you're into quick and easy no-bake desserts perfect for summer, my [This Easy Ice Cream Sandwich Cake Is My Favorite No-Bake Summer Dessert](#) is a fantastic choice.

And for another no-bake crowd-pleaser that's incredibly simple, don't miss my [This No-Bake Oreo Cream Pie Is My Favorite Quick Dessert Hack](#).

Final Thoughts:

## DIRECTIONS

1. Making S'mores : Bars is a super straightforward process, letting your oven do most of the work!
2. Preheat : Oven & Prep Pan: Preheat your oven to 350°F (175°C). Lightly grease a 9x9-inch baking pan or line it with parchment paper, leaving an overhang on the sides for easy removal later.
3. Make the : Crust: In a medium bowl, combine the melted unsalted butter, graham cracker crumbs, granulated sugar, and salt. Mix until everything is well combined and the crumbs are evenly moistened.
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13. **Cut with a : Hot Knife:** For clean slices, run a sharp knife under hot water and wipe it dry between each cut.
14. **Serving Suggestions and Pairings:** These S'mores Bars are a fantastic dessert for potlucks, backyard barbecues, summer parties, game nights, or just a comforting treat when you're craving that classic s'mores flavor. Serve them with a cold glass of milk, a scoop of vanilla ice cream, or even a strong cup of coffee. For other fun, easy-to-share treats, check out my [These Campfire Cones Are My Favorite Mess-Free Way to Enjoy S'mores](#) or my [incredibly quick This Smores Bark Is My Favorite No-Campfire Treat for Anytime Cravings](#).
15. **Storage and Leftover Tips:** Store any leftover S'mores Bars in an airtight container at room temperature for up to 3-4 days. If it's warm where you are, you can store them in the refrigerator, but let them come back to room temperature for the best texture. Layer them with parchment paper to prevent sticking. They generally do not freeze well due to the marshmallow texture.
16. **More Recipes You Will Love:** If you loved the easy indulgence and comforting flavors of these S'mores Bars, here are a few more delightful dessert recipes that I think you'll absolutely love:
17. For another rich and decadent chocolate treat, check out my [These Chocolate Chip Cookie Dough Brownie Bombs Are My Favorite Sweet Obsession](#).
18. If you're into quick and easy no-bake desserts perfect for summer, my [This Easy Ice Cream Sandwich Cake Is My Favorite No-Bake Summer Dessert](#) is a fantastic choice.
19. And for another no-bake crowd-pleaser that's incredibly simple, don't miss my [This No-Bake Oreo Cream Pie Is My Favorite Quick Dessert Hack](#).
20. **Final Thoughts:** These S'mores Bars are a brilliant way to enjoy all the gooey, chocolatey, crunchy goodness of s'mores without needing a trip to the wilderness. They're easy, undeniably delicious, and always a hit. Give them a try, and bring the campfire magic right into your kitchen!

21. What's your favorite way to enjoy s'mores? Share your ideas and feedback in the comments below, and don't forget to follow Chef Maniac for more delightful and inspiring recipes!

## SWAPS & NOTES

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**More recipes:** [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/smoes-bars-easy-gooey-delicious-no-fuss-dessert/>