

Goopy S'mores Bars You Can Make Anytime of Year

Easy S'mores Bars Recipe That Brings Campfire Flavor Indoors



OVEN
350°F

TIME
20 to 25 min

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INGREDIENTS

- 1/2 cup (1 stick) unsalted butter, melted
- 1 cup graham cracker crumbs
- 1/2 cup granulated sugar
- 1/8 teaspoon salt
- 1 (14 oz) can sweetened condensed milk
- 2 cups milk chocolate chips
- 2 cups mini marshmallows
- 1 cup crushed graham crackers

DIRECTIONS

1. Prepare the pan: Preheat your oven to 350°F (175°C). Line a 9x13-inch baking dish with parchment paper or lightly coat it with nonstick spray.
2. Make the crust: In a medium bowl, stir together the melted butter, graham cracker crumbs, sugar, and salt until the mixture is fully combined. Press it firmly into the bottom of the prepared pan to form an even crust.
3. Add the sweetened condensed milk: Pour the sweetened condensed milk evenly over the crust. Take your time so it spreads across the surface as evenly as possible.
4. Add the chocolate: Sprinkle the milk chocolate chips evenly over the condensed milk layer.
5. Bake the base: Bake for 20 to 25 minutes, or until the edges begin to brown and the chocolate is softened.
6. Top with marshmallows: Remove the pan from the oven and immediately sprinkle the mini marshmallows across the top in an even layer.
7. Bake again: Return the pan to the oven for 5 to 7 minutes, or until the marshmallows are puffed and golden brown.
8. Finish with graham cracker topping: Take the bars out of the oven and immediately sprinkle the crushed graham crackers over the toasted marshmallows.
9. Cool and slice: Let the bars cool completely before cutting. For the cleanest slices, chill them in the refrigerator for at least 1 hour before slicing into squares.

SWAPS & NOTES

This recipe is wonderfully simple, but there are a few easy ways to make it work for your pantry and preferences:

Chocolate chips: Milk chocolate gives the most classic s'mores flavor, but semisweet works well if you want a slightly less sweet bar.

Graham crackers: You can use finely crushed crumbs for the crust and a more rustic crush on top for extra texture.

Mini marshmallows: These toast evenly and cover the top nicely, but regular marshmallows cut into smaller pieces can work in a pinch.

Butter: Unsalted butter gives you more control over the flavor, especially since the filling is already sweet.

TIPS FOR SUCCESS

To make sure your bars turn out just right, keep these tips in mind: Press the crust down firmly so it holds together when sliced.

Watch the marshmallows closely during the final bake since they can go from golden to too dark very quickly.

Let the bars cool completely before cutting so the layers can set.

Use parchment paper if possible for easier lifting and cleaner slicing.

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

Original recipe: <https://chefmaniac.com/goeey-smores-bars-you-can-make-anytime-of-year/>