

How to Make S'mores Bars at Home for the Ultimate Goopy Chocolate Treat

2 cups graham cracker crumbs



OVEN
350°F

TIME
10 min

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INGREDIENTS

- 2 cups graham cracker crumbs
- 8 to 12 tablespoons butter, melted
- 1/2 cup powdered sugar
- 4 Hershey chocolate bars
- 1 package mini marshmallows

DIRECTIONS

1. If you love the flavor of a classic campfire s'more but want something easier to make for a crowd, these S'mores Bars are exactly the kind of dessert to keep in your back pocket. They have all the familiar pieces everyone loves: buttery graham cracker flavor, rich milk chocolate, and soft golden marshmallows melted together in one easy pan.
2. This is the kind of treat that feels fun and nostalgic from the very first bite. The crust gives you that sweet graham cracker base, the chocolate melts into a smooth layer, and the mini marshmallows toast up on top into the goopy finish that makes s'mores impossible to resist. Best of all, you do not need a fire pit, skewers, or any outdoor setup. Everything happens right in your kitchen.
3. They are perfect for summer parties, movie nights, potlucks, birthday tables, or anytime you want a dessert that feels playful, comforting, and easy to share.

SWAPS & NOTES

The butter range matters because graham cracker crumbs can vary a bit by brand and texture.

Start on the lower end and mix until the crust feels like damp sand that will hold together when pressed.

If it still seems too dry, add a little more melted butter.

Classic Hershey bars give these bars that unmistakable traditional s'mores flavor, but you could use extra milk chocolate bars or even dark chocolate if you want a richer twist.

TIPS FOR SUCCESS

Watch the marshmallows very closely under the broiler.

They can go from perfectly golden to too dark in a hurry, so this is one step where you do not want to walk away.

The chocolate and marshmallow layers need a little time to settle, and that makes slicing much easier.

If you want especially clean cuts, let them cool longer and use a sharp knife lightly greased with butter or nonstick spray.

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

Original recipe: <https://chefmaniac.com/how-to-make-smores-bars-at-home-for-the-ultimate-gooey-chocolate-treat/>