

S'More Cups

Recipe from Pampered Chef (they highlight their products)

I sell Pampered Chef products and these are good and easy to make!

7 whole graham crackers
(1 cup finely crushed)
¼ cup powdered sugar

6 tbsp butter, melted
4 bars milk chocolate candy, divided
12 large marshmallows

Step 1 Bake cups and top with chocolate.

Preheat oven to 350° F. Place graham crackers into a large re-sealable plastic bag. Finely crush into crumbs using **Baker's Roller**. Combine graham cracker crumbs, powdered sugar and butter in **Small Batter Bowl**. Using the **Small scoop**, place a scant scoop of crumb mixture into each cup of the **Deluxe Mini-Muffin Pan**. Press crumbs to form shallow cups with **Mini-Tart Shaper**. Bake 4-5 minutes or until edges are bubbling. Meanwhile, break two of the candy bars into rectangles. Remove pan from oven; place one rectangle into each cup.

Step 2 Top with marshmallows and bake again.

Cut marshmallows in half crosswise using **Professional Shears** dipped in cold water. Place one marshmallow half, cut side down, into each cup. Return to oven 1-2 minutes or until marshmallows are just slightly softened. Remove pan from oven to **Stackable Cooling Rack**; cool 15 minutes. Carefully remove cups from pan. Cool completely.

Step 3 Dip into melted chocolate.

Break remaining candy bars and place in **1-cup Prep Bowl**. Microwave on high 1-1 ½ minutes or until melted and smooth, stirring every 20 seconds. Dip the top of each marshmallow in melted chocolate. Turn top-side up and let stand 40 minutes – 1 hour or until set.