



PREP
TIME
10 min



COOK
TIME
-



TOTAL
TIME
-



SERVING
9

Made with

Gimme S'more Popcorn Bars

Ingredients

- 6 cups Smartfood® Sea Salt Popcorn
- 6 tablespoons unsalted butter
- 1 cup crushed graham crackers
- 1, 16oz bag of mini marshmallows
- ¼ cup melting chocolate

How to make it

1. Line a 9x9 baking dish with wax paper.
2. Melt butter and add half to the graham cracker crumbs, mixing until combined.
3. Press graham crackers to bottom of baking dish to make an even, thin layer.
4. Add half of the marshmallows to the remaining butter and melt until combined.
5. Add Smartfood® popcorn to the marshmallow mixture, stirring until coated and sticky.
6. Add the popcorn mixture to the baking dish and spread to evenly fill.
7. Press the remaining marshmallows into the top of the mixture.
8. Optional: toast the mini marshmallows either with a torch or by placing under the broiler until golden brown.
9. Melt the chocolate in a small sauce pot and drizzle evenly across the top.
10. Place mixture in fridge or freezer until cool (about 20 minutes) and cut into servable pieces.



Smartfood® Sea Salt Popcorn