



# S'MORES BARS



**SENSORY OBJECTIVES:** MANY OF THESE INGREDIENTS ARE STICKY. DO YOU LIKE HOW THEY FEEL? WHEN YOU COMBINE THESE INGREDIENTS AND HEAT THEM YOU GET A LIQUID.

**SPEECH OBJECTIVES:** WHAT INGREDIENT DO YOU LIKE BEST? CRUNCHY? CREAMY? STICKY?

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## **INGREDIENTS:**

- 1/3 CUP LIGHT CORN SUGAR
- 1 TBSP BUTTER
- 1 PKG MILK CHOC CHIPS
- 1/2 TSP VANILLA
- 4 CUPS GRAHAM CRACKER FLAVORED CEREAL
- 1 1/2 CUPS MINIATURE MARSHMALLOWS

## **INSTRUCTIONS:**

BUTTER SQUARE PAN, 9 X 9 X 2 INCHES HEAT CORN SYRUP AND BUTTER TO BOILING IN THREE QUART SAUCEPAN REMOVE FROM HEAT, ADD CHOCOLATE CHIPS AND VANILLA.

STIR UNTIL CHOCOLATE IS MELTED. FOLD IN CEREAL GRADUALLY UNTIL COMPLETELY COATED WITH CHOCOLATE. FOLD IN MARSHMALLOWS.

TURN CEREAL MIXTURE INTO PAN AND PRESS WITH BUTTERED BACK OF SPOON.

LET STAND AT ROOM TEMPERATURE AT LEAST 1 HOUR. CUT INTO BARS 2 1/4 X 1 1/2 INCHES, MAKES 24 BARS.