

S'mores Bark

Ingredients

- 16 oz Almond Bark or Baker's Milk Chocolate
- 2 Crumbled Graham Crackers
- 1-2 Hershey bars
- $\frac{3}{4}$ cup mini marshmallows (or $\frac{1}{4}$ cup melted white chocolate)

Directions

1. Put two graham crackers into a ziplock bag and crumble. While the Hershey's bar is still in the wrapper break into small chunks. This is the best step for toddlers to help with!
2. Melt the almond bark or Baker's chocolate, using the microwave if you want to truly minimize heat in the kitchen. Remember to stir every 15-20 seconds if using the microwave or every 30-45 seconds on the stovetop.
3. Pour melted chocolate onto a cookie sheet covered with parchment paper and spread to your desired thickness.
4. Sprinkle marshmallows, broken Hershey's bar, and graham cracker crumbs over the melted chocolate. (If opting for the white chocolate over marshmallows do this after adding the other ingredients.)
5. Move cookie sheet to the refrigerator to chill for at least an hour.
6. Break into pieces generally ranging from a single bite to the size of a brownie. This can be done with a knife or by gathering the four corners of the parchment paper and randomly breaking the bark from the bottom.
7. Return the bark to the refrigerator until you are ready to serve. (Even at a picnic in the heat of summer the bark won't melt before guests can enjoy it if it is stored in the refrigerator until the last minute.)