



Oatmeal S'mores Bars

Prep: 10 minutes

Cook: 30 minutes

Serves: 16

Ingredients

- 1 1/2 cups whole wheat flour
- 1 1/2 cups old-fashioned oats
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 3/4 cup unsalted butter, at room temperature
- 3/4 cup light brown sugar
- 2 teaspoons vanilla extract
- 1 cup chopped dark chocolate
- 1 cup mini marshmallows
- 2 graham crackers, crushed



Directions

1. Preheat the oven to 350°F. Line a 9x9-inch baking pan with parchment paper.
2. Whisk together flour, oats, baking soda and salt in a medium bowl.
3. In a large bowl, beat together butter and brown sugar until light and creamy. Add vanilla extract and mix to combine. Add dry ingredients to the bowl and mix until a crumbly mixture forms.
4. Press 2/3 of the mixture into the prepared pan. Sprinkle chocolate, marshmallows and graham crackers over the crust and gently press down. Top with remaining cookie mixture.
5. Bake for 25-30 minutes or the top is golden brown.