

NUTTER BUTTER S'mores Bars



Prep Time: 30 min
Makes 24 servings.

Total Time: 2 hr

WHAT YOU NEED

16 NUTTER BUTTER Cookies (peanut shape),
divided

2 Tbsp. butter, melted

6 milk chocolate candy bars (1.55 oz. each),
divided

1 jar (7 oz.) marshmallow creme

MAKE IT

Heat oven to 350°F.

Line 9-inch square pan with foil, with ends of foil extending over sides. Spray with cooking spray.

Chop 4 cookies coarsely; reserve for later use. Finely crush remaining cookies; mix with butter. Press onto bottom of prepared pan.

Bake 10 min. or until lightly browned. Meanwhile, chop 1/2 of 1 candy bar; reserve for later use.

Arrange remaining candy bars over crust, breaking as necessary to fit. Immediately top with small spoonfuls of marshmallow creme.

Bake 6 to 8 min. or until marshmallow creme is melted. If necessary, spread marshmallow creme to completely cover chocolate layer underneath.

Top with reserved chopped cookies and chopped candy bar; press gently into marshmallow creme with back of spoon. Cool completely.

Refrigerate 1 hour or until chilled. Use foil handles to remove dessert from pan before cutting into bars.

TIPS

Note

Make sure the dessert is chilled as directed in recipe before cutting into bars.

How to Store

Store any leftover bars in tightly covered container in refrigerator up to 2 days before serving.

Nutrition Information Per Serving: 140 calories, 6g total fat, 3.5g saturated fat, 5mg cholesterol, 55mg sodium, 20g carbohydrate, 0g dietary fiber, 14g sugars, 1g protein