



Peanut Butter Cup S'moreo Bars

LEVEL: EASY | SERVES: 12

Is there really anything that can outshine a classic s'more? With a twist on this traditional campfire indulgence, we double-dog dare you to try this lip-smacking, sweet treat that combines peanut butter and Oreos.

INGREDIENTS

FOR THE OREO BASE:

- 24 OREOS , CRUSHED
- 2 TBSP BUTTER / COCONUT OIL , MELTED
- 2 TBSP MILK (ANY KIND)

FOR THE TOPPINGS:

- 1/2 CUP (8 TBSP) PEANUT BUTTER, WARMED
- 1/2 CUP (90G) MILK / SEMISWEET CHOCOLATE CHIPS OR CHOPPED CHOCOLATE
- 24 LARGE MARSHMALLOWS , HALVED (OR ~2 CUPS MINI MARSHMALLOWS)
- 6 PEANUT BUTTER CUPS , CHOPPED

DIRECTIONS

1. Preheat your oven to 350 degrees F. Line a 8" square pan with foil or baking paper. Spray with oil (or use a pastry brush to brush the oil on). Set aside.

2. To make the base: Combine the crushed oreos with the melted butter and milk.

3. Scatter the mixture evenly into the lined pan and press down. Bake for 6 minutes.

4. Once baked, immediately spread the warmed peanut butter over the oreo base. Evenly scatter the chocolate chips over the peanut butter. Completely cover with the halved marshmallows (or mini marshmallows), placing them cut side down.

5. Place under a broiler for under 1 minute to toast the marshmallows (watch them closely!) - mine took around 30 seconds.

6. Immediately scatter the chopped peanut butter cups over the marshmallow layer.

7. Cut into 12 or 16 bars (ummm...I'd go with 16, these are like a sugar bomb). Serve warm

(adapted from: www.topwithcinnamon.com, Recipe posted by Izy)