

## Introduction

As the leaves turn and the air grows crisp, there's nothing quite like indulging in a cozy fall dessert. Pumpkin S'mores Bars combine the warmth of pumpkin spice with the nostalgic flavors of s'mores, making them a perfect treat for gatherings, cozy nights at home, or a festive autumn potluck. This recipe melds seasonal spices, creamy pumpkin puree, and the classic s'mores elements of marshmallows, chocolate, and graham crackers. With layers of texture and flavor, these bars are as delightful as they are simple to make.

Perfect for pumpkin enthusiasts and s'mores lovers alike, this recipe offers a unique twist on the traditional s'more that you won't want to pass up.

## Detailed Ingredients

### Crust

- 1 1/2 cups graham cracker crumbs (gluten-free if needed)
- 1/4 cup granulated sugar
- 1/2 cup unsalted butter, melted

### Pumpkin Layer

- 1 cup pumpkin puree (not pumpkin pie filling)
- 1/3 cup brown sugar, packed
- 1 large egg
- 1 teaspoon vanilla extract
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground nutmeg
- 1/4 teaspoon ground ginger
- 1/4 teaspoon ground cloves

### Topping

- 1 cup mini marshmallows
- 1/2 cup chocolate chips (milk or dark)
- 1/2 cup graham cracker pieces

## Prep Time

Preparation for these delightful Pumpkin S'mores Bars takes only about 15 minutes. The quick assembly makes them an ideal choice for busy bakers or anyone looking to whip up something delicious in a snap.

## Cook Time, Total Time, Yield

Cook Time: 25-30 minutes

Total Time: 45 minutes

Yield: This recipe yields approximately 12 bars, making it perfect for sharing or enjoying throughout the week.

### Detailed Directions and Instructions

#### Preheat the Oven

Begin by preheating your oven to 350°F (175°C). This ensures that your bars bake evenly and thoroughly. While the oven is heating, line an 8×8-inch baking pan with parchment paper, allowing some overhang for easy removal later.

#### Make the Crust

In a medium mixing bowl, combine the graham cracker crumbs, granulated sugar, and melted butter. Stir the mixture until the crumbs are evenly coated. This creates a buttery, sweet base for the bars. Once combined, press the mixture firmly into the bottom of the prepared pan, forming an even layer. Bake the crust in the preheated oven for 8-10 minutes, until lightly golden. Remove from the oven and set aside to cool slightly.

#### Prepare the Pumpkin Layer

In another mixing bowl, whisk together the pumpkin puree and brown sugar until fully combined. Then add the egg, vanilla extract, and spices—cinnamon, nutmeg, ginger, and cloves. These warm spices are what make this dessert scream autumn. Whisk until the mixture is smooth.

#### Pour the Pumpkin Mixture

Once your crust has cooled slightly, pour the pumpkin layer over the pre-baked crust,

spreading it evenly with a spatula to ensure every bite is delicious.

### **Bake the Bars**

Return the baking pan to the oven and bake for approximately 15-20 minutes, or until the pumpkin layer is set and does not jiggle in the center. This step is crucial to achieving the perfect texture for your bars.

### **Add the Topping**

Remove the bars from the oven and immediately sprinkle the mini marshmallows, chocolate chips, and graham cracker pieces evenly over the top. The contrast of flavors and textures will enhance the overall experience. Return the bars to the oven and bake for an additional 5 minutes, or until the marshmallows are puffed and slightly golden, giving that perfect gooey finish.

### **Cool and Serve**

After baking, allow the bars to cool completely in the pan. Once cooled, lift them out using the parchment paper overhang. Transfer to a cutting board and slice into squares. Enjoy these delectable pumpkin s'mores bars warm or at room temperature, perfect for sharing with family and friends!

### **Notes**

- For a gluten-free option, be sure to use gluten-free graham cracker crumbs.
- If you want an extra chocolatey kick, consider adding more chocolate chips—perhaps even drizzling melted chocolate over the top after baking!
- These bars can be stored in an airtight container at room temperature for up to three days, or refrigerated for a week.

### **Cook Techniques**

**Baking:** Keep a close eye on your bars during the final baking phase to prevent the marshmallows from burning.

**Layering:** Ensuring an even spread of the pumpkin mixture will give a uniform texture to each bar when baked.

## FAQ

### **Can I use fresh pumpkin instead of canned puree?**

Yes! If using fresh pumpkin, make sure to roast and puree it until smooth before incorporating it into the mixture.

### **How do I know when the pumpkin layer is done baking?**

The pumpkin layer is set when it no longer jiggles in the center. You can also insert a toothpick in the center; if it comes out clean or with just a few crumbs, it's done.

### **Can I make these bars ahead of time?**

Absolutely! These bars can be made a day in advance. Just store them in an airtight container after they've cooled completely.

## Conclusion

Pumpkin S'mores Bars are more than just a dessert; they are a celebration of autumn flavors wrapped in delightful layers of goodness. The combination of seasonal spices and the classic s'mores texture makes these bars undeniably appealing. With a recipe that is simple to follow and easy to tweak, you can make these a staple in your fall baking rotation.

This treat captures the essence of cozy fall gatherings and is bound to please your family and friends. The next time you're yearning for a taste of autumn, or simply want to enjoy a sweet indulgence, whip up a batch of these Pumpkin S'mores Bars and revel in their warm, gooey goodness.

### **More recipes suggestions and combination**

#### **Apple Cinnamon Crumble Bars**

For a delightful fall alternative, try making Apple Cinnamon Crumble Bars—pairing the flavors of sweet apples with hints of cinnamon in a buttery crust.

#### **Chocolate Pumpkin Muffins**

If you're looking for breakfast inspirations, consider Chocolate Pumpkin Muffins that combine the rich taste of chocolate with the nourishing qualities of pumpkin.

**Pumpkin Spice Latte Cake**

For a more sophisticated dessert, a Pumpkin Spice Latte Cake offers rich layers of spiced cake with a creamy coffee-flavored frosting perfect for coffee lovers.

**S'mores Brownies**

Switch it up with S'mores Brownies—chocolate brownies topped with marshmallows and graham crackers for another gooey twist on a classic treat.

**Pumpkin Pie Cheesecake Bars**

Creating Pumpkin Pie Cheesecake Bars allows for the luscious flavors of pumpkin pie with the richness of cheesecake, all neatly placed in a sweet graham cracker crust.

Embrace the spirit of the season by trying these delightful dessert ideas, enriching your fall festivities with exciting favorites that will warm every heart. Enjoy baking!