



Festive Chocolate Marshmallow Graham Bars

My Messy First Try

I first made these bars for a school bake sale. My grandson, Leo, helped. We got marshmallow crème everywhere. On our noses, on the dog's ear. I still laugh at that.

The kitchen was a happy mess. But the bars sold out in minutes. That taught me something. Food made with joy tastes better. That is why this matters. Have you ever had a kitchen disaster turn out great?

Why We Build Layers

This recipe is like building a little house. A crunchy floor, a chocolate

wall, and a marshmallow roof. Each layer has a job.

The baked crust must cool completely. If it's warm, the chocolate will melt into a puddle. We want a nice, solid chocolate layer. Patience here makes a better bar. That is another thing that matters.

The Magic of Heat

Watching these bake is the best part. The mini marshmallows puff up. They get toasty and brown. Doesn't that smell amazing?

Fun fact: The high heat makes the marshmallows dry and crisp on the outside. Inside, they stay soft and sticky. It's like a tiny flavor surprise in every bite. Do you like your marshmallows toasted or soft?

A Little Helper Tip

Spraying your knife with oil spray seems silly. But trust this old grandma. It works. The sticky marshmallow won't cling to the blade.

Use the foil "handles" to lift the whole block out first. Then cut on a cutting board. It's much easier. This little step saves a lot of fuss. What's your best kitchen shortcut?

Make It Your Own

This is a wonderful base recipe. You can play with it. Try a dark chocolate bar for half the chocolate. It cuts the sweetness just right.

You could also sprinkle a little sea salt on top with the chopped chocolate. Sweet and salty is a classic friend. I love recipes you can make your own. What add-in would you try?

See also Parmesan Potato Christmas Tart

Ingredients:

Ingredient	Amount	Notes
Graham crackers	7 whole crackers	Broken into rough pieces
All-purpose flour	$\frac{1}{2}$ cup (2 $\frac{1}{2}$ ounces/71 grams)	
Brown sugar	$\frac{1}{4}$ cup packed (1 $\frac{3}{4}$ ounces/50 grams)	
Table salt	$\frac{1}{2}$ teaspoon	
Unsalted butter	8 tablespoons	Cut into $\frac{1}{2}$ -inch pieces and chilled
Hershey's Milk Chocolate Bars	6 (1.55-ounce/44-gram) bars	Divided, for crust and topping
Marshmallow crème	1 cup	
Mini marshmallows	1 $\frac{1}{2}$ cups	



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Hello, my dear. Come sit at the counter. I want to tell you about my favorite holiday bars. They are crunchy, gooey, and so very chocolatey. Making them reminds me of my grandchildren. They always hover by the oven, waiting. Doesn't that smell amazing? The secret is in the homemade graham crust. It's simpler than you think. Let's make a memory together.

Instructions

Step 1: First, get your pan ready. Line an 8-inch square pan with foil. Make sure some hangs over the sides. Spray it well with oil. This foil sling is our magic trick later. It lets us lift the whole batch out easily. (A good spray keeps everything from sticking, I learned that the hard way!)

Step 2: Now, let's make the crust. Crush the graham crackers until they are fine crumbs. Add the flour, brown sugar, and salt. Pulse in the cold butter until it looks like wet sand. Press this mix firmly into your pan. Bake it for about 13 minutes. Let it cool completely. Do you know why we use cold butter? Share below!

Step 3: Time for the chocolate layer. Break five chocolate bars over the cool crust. Save the last bar. Now, spread the marshmallow crème over the chocolate. This part is wonderfully sticky. Then, sprinkle the mini marshmallows on top. I still laugh at how they look like little snowy pillows.

See also [Lemon Glazed Holiday Chicken](#)

Step 4: Bake it again. Watch the marshmallows puff and turn a lovely golden brown. This takes about 15 minutes. Take the pan out and sprinkle your saved, chopped chocolate on top. The heat will melt it perfectly. Now, the hard part. You must let it sit for hours. Be patient, my dear.

Step 5: Finally, use the foil to lift your creation from the pan. A lightly oiled knife cuts cleanly through. Slice into 16 squares. Serve them with a big smile. (Cut only what you need, they stay fresher that way.) Enjoy the crunchy, chewy, chocolatey magic.

Creative Twists

Peanut Butter Dream: Spread a thin layer of peanut butter on the crust before adding the chocolate.

Minty Fresh: Use mint chocolate bars instead of regular milk chocolate.

S'mores Style: Sprinkle crushed graham pieces on top with the chopped chocolate.

Which one would you try first? Comment below!

Serving & Pairing Ideas

These bars are a celebration all by themselves. For a special plate, add a few raspberries on the side. Their tartness is lovely with the sweet chocolate. A little whipped cream never hurt anyone either. For a drink, a cold glass of milk is the classic choice. For the grown-ups, a small glass of cream sherry pairs beautifully. It's like a warm, nutty hug. Which would you choose tonight?



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Keeping Your Treats Tasty

These bars are best enjoyed fresh. But I know life gets busy. You can store them for two days. Just use an airtight container at room temperature.

Do not put them in the fridge. The marshmallow gets hard and chewy. I learned this the hard way with my first batch. It was like eating sweet rubber!

See also [Midnight Mint Chocolate Crisps](#)

You can make the crust ahead. Wrap it in plastic for up to two days. This is a great batch-cook tip for busy weeks. Preparing parts early makes baking feel simpler.

It matters because good food should bring joy, not stress. A little planning keeps the kitchen a happy place. **Have you ever tried storing it this way? Share below!**

Simple Fixes for Common Hiccups

First, the crust can crumble when you press it. Use the bottom of a measuring cup. Press firmly and evenly into the pan. This creates a solid base.

Second, marshmallow crème is very sticky. I remember getting it everywhere! Spray your spatula with oil first. It will spread smoothly over the chocolate.

Third, cutting can be messy. Lightly spray your knife with oil. Use the

foil to lift the whole block out first. This gives you a clean cutting surface.

Fixing small problems builds your cooking confidence. It also makes sure every bite is perfect. **Which of these problems have you run into before?**

Your Quick Questions, Answered

Q: Can I make this gluten-free? A: Yes! Use gluten-free graham crackers and a 1-to-1 gluten-free flour blend.

Q: How far ahead can I make them? A: Make the crust two days early. But assemble and bake the bars the day you serve them.

Q: What if I don't have marshmallow crème? A: You can use extra mini marshmallows. Just sprinkle two cups over the chocolate bars instead.

Q: Can I double the recipe? A: Absolutely. Use a 9×13 inch pan. You may need to bake it a few minutes longer.

Q: Any fun extra tip? A: Try a sprinkle of sea salt on top with the chopped chocolate. *It makes the sweet flavors pop!* **Which tip will you try first?**

From My Kitchen to Yours

I hope you love making these bars. They always remind me of my grandchildren's smiling faces. The kitchen is my favorite place to share stories.

I would love to hear about your baking adventure. Tell me all about it.



Have you tried this recipe? Your stories are my favorite thing to read.

Happy cooking!
—Elowen Thorn.





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