

Halloween Ghost S'mores Bars

2 cups graham cracker crumbs

½ cup unsalted butter, melted and slightly cooled

1 cup milk chocolate chips

Large marshmallows (enough to cover the top of the bars)

Instructions

1. Spray an 8x8 inch square pan with cooking spray and set aside.
2. Pour your slightly cooled melted butter over the cracker crumbs and stir until all crumbs are coated in butter.
3. Press into your greased pan and press into an even layer with the back of a spoon.
4. Place chocolate into a bowl and place in the microwave in 20 second intervals, stirring in between until all the chocolate is melted. Leave to cool for a couple of minutes OR put chocolate chips on warm crackers and let melt smoothing chocolate over the cracker layer.
5. Pour over your cracker layer and smooth over until you have entirely covered the biscuits and have a smooth layer of chocolate.
6. Press marshmallows into the melted chocolate in rows until chocolate layer is covered in marshmallows.
7. Place in fridge and let set for about 3-4 hours.
8. Once set, either place under the grill for 30 seconds to 1 minute or using a cook's blow-torch, torch until marshmallows are brown and crunchy on top.
9. Slice into bars and store in an airtight container, for up to a few days.
10. Best served slightly warm.