

S'mores Bark

Layers of chocolate, marshmallow, and crunchy Golden Grahams come together in this easy no-bake treat inspired by classic campfire s'mores.



Prep Time
15 minutes



Chill Time
30 minutes



Total Time
45 minutes



Yield
12–16 pieces



Ingredients

- 12 oz milk chocolate, melted
- 1/2 cup marshmallow fluff
- 1 cup Golden Grahams, lightly crushed
- 2–3 tbsp marshmallow bits
- 2 oz chocolate, melted for drizzle

Instructions

- 1 Spread melted milk chocolate onto a parchment-lined tray.
- 2 Swirl marshmallow fluff into the chocolate.
- 3 Sprinkle with Golden Grahams and marshmallow bits.
- 4 Drizzle with melted chocolate.
- 5 Chill until set, then break into pieces and enjoy.

Treat Tips

- 1 Don't over-mix! Gently swirl the marshmallow fluff so you get pretty ribbons.
- 2 Lightly crush the Golden Grahams for the perfect crunch (not too fine).
- 3 Chill until fully set before breaking into pieces for clean, crisp bark.

Little Tips
Bigger Joy



Sweet
Things
Happen Here

Chocolate
Makes
Everything
Better



S'more
Please!

BerMonths Bakes

— SWEET RECIPES FOR A BRIGHTER SEASON —