

## SMORES CUPS



**7 whole graham crackers (1 cup finely crushed)**  
**1/4 cup powdered sugar**  
**6 tbsp butter, melted**  
**4 bars milk chocolate candy, divided**  
**12 large marshmallows**

Preheat oven to 350°F (180°C). Place graham crackers into a large resealable plastic bag. Finely crush into crumbs. Combine graham cracker crumbs, powdered sugar and butter in small bowl. Spoon one tablespoon of crumb mixture in each cup of a mini cupcake pan. Press crumbs with spoon or fingers to form shallow cups. Bake 4-5 minutes or until edges are bubbling. Meanwhile, break two of the candy bars into rectangles. Remove pan from oven; place one rectangle into each cup.

Cut marshmallows in half crosswise using kitchen shears dipped in cold water. Place one marshmallow half, cut-side down, into each cup. Return to oven 1-2 minutes or until marshmallows are just slightly softened. Remove from oven to cooling rack; cool 15 minutes. Carefully remove cups from pan. Cool completely.

Break remaining candy bars and place in a microwave safe bowl. Microwave on HIGH 1 minute-1 1/2 minutes or until melted and smooth, stirring every 20 seconds. Dip the top of each marshmallow in melted chocolate. Turn top-side up and let stand 40 minutes-1 hour or until set.

recipe via pampered chef

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