



## Freezer S'mores

Inspired by [Sweetened With Honey](#)

BAH Note: Since this is a Type Meh recipe, there are no exact measurements for anything on this one. Take a leap and trust your own judgment.

- graham crackers
- marshmallow fluff
- powdered sugar
- semi sweet or bitter sweet chocolate chips

Combine marshmallow fluff with some powdered sugar in a bowl and beat to combine with a mixer. Add additional powdered sugar until the fluff has thickened up to a frosting consistency. It should be sturdy but not stiff.

Place half of your graham crackers on a sheet pan or cookie sheet lined with parchment (for easier cleanup). Top each cracker with a dollop of the fluff. Top with a second cracker and transfer the pan to the freezer for approximately 30 minutes.

While the bars chill in the freezer, melt the chocolate and allow it to cool. Dip each bar in the melted chocolate or use a pastry brush to paint the chocolate onto the bars. Return the pan to the freezer for the chocolate to set.

Allow the s'mores to sit out for a few minutes before serving to soften just a bit.

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*freezer s'mores* was posted by wendi on 31 july 2013 at bonappetithon.com