**Golden Grahams S'Mores Bars**

**Ingredients**

* 3 cups mini marshmallows
* 3/4 cups milk chocolate chips
* 2 1/2 tablespoons butter , or margarine
* 2T corn syrup
* 3 1/2 cups Golden Grahams

**Instructions**

1. Butter/grease an 8X8 inch baking pan.
2. Add 2 1/2 cups marshmallows, milk chocolate, butter, and corn syrup to a large sauce pan.
3. Melt the mixture together over low heat while gently stirring with a rubber scraper.
4. Once melted remove from the heat (place on a heat proof surface) and immediately stir in the cereal and remaining 1/2 cup of marshmallows. It will be very sticky.
5. Spoon the batter into the prepared pan and flatten down using the back of your scraper (lightly greasing the scraper can help).
6. Allow to harden at room temperature for 60 minutes before cutting into squares.