

# Chewy S'mores Granola Bars Recipe

These s'mores granola bars are a sweet little treat with a taste that's reminiscent of nights under the stars.

🕒 Prep: 10 mins Cook: 18 mins Total: 28 mins



**Servings: 16 bars**

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| 1x | 2x | 3x |
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## INGREDIENTS

- 2 cups old-fashioned rolled oats (not quick oats)
- ½ cup all-purpose flour (use gluten-free 1:1 flour, if needed)
- ½ cup crispy rice cereal
- 1 tablespoon flax meal
- ½ teaspoon baking powder
- ¼ teaspoon fine salt
- ¼ cup melted butter
- ⅓ cup pure honey
- ⅓ cup mashed banana (1 medium ripe banana, yellow not black) or applesauce
- 1 teaspoon pure vanilla extract
- 1 ounce graham crackers of choice (2 full sheets for Honey Maid or equivalent, 2 squares for Pamela's Gluten-Free), broken into pea-sized pieces
- ½ cup mini marshmallows
- ¼ cup chocolate chips (mini or regular)

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## INSTRUCTIONS

1. Preheat oven to 350°F. Line an 8×8-inch baking pan with parchment paper and set aside.
2. In a medium bowl, combine oats, flour, cereal, flax meal, baking powder, and salt.
3. Make a well in the center of the oat mixture. Add melted butter, honey, banana, and vanilla. Stir to combine.
4. Fold in the graham cracker pieces, marshmallows, and chocolate chips.
5. Transfer to the prepared baking pan and spread the mixture out as evenly as possible. It will spread further as it bakes.
6. Bake on the middle rack of the preheated oven for 18 minutes or until bars are puffed and set in the center and lightly golden brown.
7. Remove from the oven to a wire rack. Allow to cool completely (about 1 hour) before slicing into bars.
8. **Optional step for toppings:** After the bars are done baking, top the bars with a few additional mini marshmallows and chocolate chips and turn the oven to broil. Broil on the middle rack in the oven until the marshmallows start to turn golden brown (this takes 2 minutes or less, so

watch carefully so they don't burn). Remove from the oven and sprinkle with additional crushed graham crackers. Allow to cool completely before cutting into bars.

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## NOTES

Butter can be melted in a small saucepan over medium heat on the stove top or in the microwave.

To make these dairy free and/or vegan: Substitute brown rice syrup for honey, use Dandies Mini Marshmallows, and vegan chocolate chips. Also, use melted plant-based butter or melted coconut oil in place of the butter.

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## NUTRITION INFORMATION

**Serving Size:** 1/16 of the recipe   **Calories:** 157   **Fat:** 5 g   (**Sat Fat:** 2 g)   **Sodium:** 62 mg  
**Carbohydrate:** 25 g   (**Fiber:** 2 g   **Sugar:** 8 g)   **Protein:** 3 g   **Cholesterol:** 25 mg

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## DIETARY

**Dairy-Free   Gluten-free   Nut-free   Vegan   Vegetarian**

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