



Makes: 16 bars

Prep Time: 15 minutes Bake Time: 30 minutes

Total Time: 45 minutes

Ingredients

- 1/2 cup unsalted butter
- 1/2 cup white sugar
- 1/4 cup packed brown sugar
- 1 egg
- 1 tsp vanilla
- 1 tsp baking powder
- 1 & 1/4 cup flour
- 1 tsp salt
- 6 graham crackers, crushed into crumbs or 3/4 cup graham cracker crumbs
- 1/2 cup peanut butter
- two 4-ounce chocolate bars (the extra big, extra-thick size)
- one 7-ounce jar of marshmallow creme

Instructions

Preheat the oven to 350°F. Beat the butter and both sugars. Mix in the egg and vanilla. Mix in the flour, baking powder, and salt. Stir in the graham cracker crumbs.

Spray an 8 x 8-inch baking pan with non-stick spray. Line with parchment and press 1/2 of the dough into the bottom of the pan. Lift out the parchment with the dough on it and set it aside – this will be your top cookie layer.

Line pan again with parchment and press the remaining dough into the bottom of the pan. Layer with the chocolate bars, peanut butter, marshmallow creme, and top cookie layer.

Bake for 30 minutes or until golden brown on top. Let cool completely for best serving results.

Recipe by Pinch of Yum