

Golden Grahams S'mores Bars

- 3/4 c. light corn syrup
- 1 11-12 oz pkg milk choc. chips
- 3 T. margarine or butter
- 9 c. Golden Grahams cereal (12 oz box)
- 1 tsp. vanilla
- 3 c. miniature marshmallows

Grease 9x13" pan. Heat corn syrup, margarine & choc chips to boiling in 3-qt saucepan, stirring constantly. Remove from heat; stir in vanilla. Pour over cereal in large bowl; toss until completely coated with chocolate. Fold in marshmallows, 1 cup at a time. Press mixture evenly in pan with

FROM THE KITCHEN OF:

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buttered back of spoon. Let stand until firm, at least 1 hour. Cut into 2-inch squares. Store loosely covered at room temperature no longer than 2 days.

Microwave Recipe: Prepare as directed except - microwave corn syrup, margarine & chips in 4-cup microwavable bowl uncovered on ~~medium~~-high (70%) $1\frac{1}{2}$ minutes; stir until almost smooth. Microwave uncovered until large bubbles form on surface, about $2\frac{1}{2}$ minutes longer. Stir in vanilla.