

Mexican Chocolate Smore's Bars

Ingredients

- 8 cups Life Cereal - Original, divided
- 4 tbsp butter, cubed
- 6 cups marshmallows, divided
- 1 tsp ground cinnamon
- 1 1/2 cup milk chocolate chips
- 1/3 cup heavy cream
- 1 oz grated Mexican chocolate

How to make it

1. In a large heat safe bowl, combine the butter and 5 cups of marshmallow. Microwave for 1 1/2 minutes until completely melted, then give it a stir to thoroughly incorporate the butter.
2. Stir in 7 cups of the life cereal, then the cinnamon. Pour this mixture into a greased 9x13 inch cake pan and use a spatula to evenly distribute the cereal mixture.
3. In a medium heat safe bowl, combine the heavy cream and milk chocolate chips, and microwave for 1 minute to melt, stopping to stir after 30 seconds. At the one minute mark, stir until all the chocolate has melted and evenly combined with the heavy cream.
4. Drizzle the milk chocolate ganache evenly over the cereal, then finish by sprinkling the Mexican chocolate and remaining 1 cup of Life cereal and 1 cup of marshmallows over the top. Let cool completely then slice into 24 bars and serve.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
15 min	5 min	20 min	24

Made with



Life Cereal - Original