

S'more RUFFLES® Ridged Marshmallow Treats

Ingredients

- 1 bag (7.75 oz) RUFFLES® Original Potato Chips
- 1/4 cup butter
- 5 cups mini marshmallows, divided
- 2 tsp vanilla extract
- 1 cup lightly crushed graham crackers
- 3/4 cup chopped semi-sweet chocolate chunks



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
20 min	5 min	25 min	12

How to make it

1. Grease 11 x 7-inch baking dish.
2. Open RUFFLES® Regular Potato Chips bag and squeeze bag to lightly crush chips into smaller pieces.
3. In large saucepan set over low heat, melt butter. Add 4 cups marshmallows. Stir for 3 to 5 minutes or until completely melted. Remove from heat.
4. Immediately stir in crushed chips and crushed graham crackers until coated. Let cool slightly. Stir in chocolate and remaining marshmallows.
5. Using oiled or wet hands, press marshmallow mixture into baking dish.
6. Let stand for 30 to 60 minutes or until set; cut into 12 bars.

Made with



RUFFLES® Original Potato Chips