Noreen's Kitchen
Easy S'mores Cookie Squares

Ingredients

24 Honey Maid Graham Squares
12 Jet Puffed S'moresmallows or
   large marshmallows

1 bag Wilton cocoa chocolate candy melts
1 cup Wilton white chocolate Melts
2 tablespoons shortening

Step by Step Instructions

Preheat oven to 275 degrees.

Lay 12 graham cracker squares on a baking sheet that is lined with foil or parchment.

Top each cracker with a smoresmallow or marshmallow.

Place in the oven for 5 to 7 minutes or until the marshmallow is soft but not runny.

Melt the cocoa chocolate either in the microwave or over a double boiler with 1 tablespoon of shortening according to package directions.

Smear a small amount of the melted chocolate on the bottom of each of the remaining 12 graham cracker squares and place on top of each of the melted marshmallows.

Flip over the sandwiches so the bottom cracker will remain crisp while it cools.

Allow the graham cracker and marshmallow sandwiches to cool for 10 to 15 minutes before dipping.

Melt the white chocolate candy melts in the microwave or over a double boiler with 1 tablespoon of shortening according to the package directions.

Place the white chocolate into a zip top bag and snip the corner so that a thin stream of chocolate will flow.

Dip the sandwiches in the melted cocoa chocolate as desired. I chose to dip one corner, but you could dip the top and allow it to drip down the sides while it cools.

Place dipped sandwiches on to a baking sheet lined with parchment paper.

Drizzle white chocolate over the sandwiches in any design you desire.

Place the S'mores in the fridge for about 15 minutes to harden.

Remove from the refrigerator and package as desired for giving.

These could be placed individually in cello bags and tied with a bow or given in half dozen or dozen boxes for a lovely gift.

S'mores cookie squares should be stored at room temperature or if your house is hot or it is summertime, place in a box in the fridge to ensure freshness.

ENJOY!