



S'More Squares

with Marshmallow Plant Magic!



Featured Greenhouse Ingredient: Marshmallows



10 minutes to prep
15 minutes to cook



Have you ever encountered a Marshmallow Plant? At the Greenhouse in Torino Ranch, where magic thrives and sweets grow on trees, this whimsical plant is the source of our enchanting S'more Squares. Imagine rich, gooey marshmallows—freshly plucked from the magical Marshmallow Plant—blending seamlessly with decadent chocolate and a buttery, golden graham cracker crust.



Dive into the spellbinding world of S'more Squares, where every bite delivers a nostalgic journey of summer fun and delight. Let the magic of the Marshmallow Plant bring joy to your taste buds—it's a sweet fantasy come true!

INGREDIENTS

2 cups gluten-free graham cracker crumbs

6-8 tablespoons butter, melted

¼ cup maple syrup

5 chocolate bars (use 4.4-ounce bars) or peanut butter cups

1 package large marshmallows



NOTES

All of our recipes are sugar-free and gluten free!

*sourced from the Greenhouse Garden





DIRECTIONS

1. Preheat oven to 350 degrees.
2. Line bottom of 9x15 pan with parchment paper.
3. In a medium-size bowl, mix graham cracker crumbs, maple syrup, and butter with a spoon. If mixture is not firm like dough, add a bit more graham cracker crumbs.
4. Place mixture in the bottom of the baking pan. Distribute the mixture evenly and press down firmly along the bottom and sides of the pan for an even layer.
5. Place in oven and bake for approx. 7-8 minutes until sides begin to slightly brown. **Crust will harden as it cools.**
6. Remove from oven and let cool for 5 minutes.
7. Lay the chocolate on top of the graham cracker mixture, covering up all of the graham cracker as completely as possible.
8. Place in oven for approx. 3 minutes until chocolate begins to melt and gets shiny.
9. Remove from oven and let cool for 1-2 min.
10. Place marshmallows on top of the chocolate, cut sides up and down, and pack them in there closely next to each other.
11. Place in oven for approx. 3-4 minutes. They only need to be in there for about 2 minutes. Every oven is different, so watch them or they will burn. As soon as they begin to burn, take them out of the oven and let them cool for approx. 30 minutes.
12. These are absolutely irresistible at this point so go ahead and enjoy, but after place them in the refrigerator--they are much easier to cut into squares when cold.
13. Keep refrigerated, they are good for 10 days or freeze and grab one whenever you're craving something sweet!

