

JUNIOR CONTEST RECIPE

S'more Granola Bar

Prep: 15 Minutes

Bake: 26 to 37 Minutes, Total Time 1 hour

Yield: sixteen 2 ¼" squares



Ingredients

6 Tablespoons unsalted butter	½ teaspoon table salt
½ Cup light brown sugar, packed	1 cup graham cracker crumbs, from about 6 to 7 graham crackers
6 Tablespoons Maple Syrup	½ teaspoon cinnamon
2 ¼ cup old fashioned rolled oats	1 ½ cups semisweet chocolate chips
½ cup King Arthur Unbleached All-Purpose Flour	3 ½ cups mini marshmallows

Directions

1. Lightly grease with butter, a 9-inch square pan.
2. Place a rack in the top third of the oven.
3. Preheat the oven to 350°F.
4. In a medium saucepan set over medium heat, melt and stir together the butter, brown sugar, and syrup, cooking until the sugar has dissolved.
5. Stir in the oats, flour, salt, graham cracker crumbs, and cinnamon.
6. Press about 3/4 of the mixture evenly into the prepared pan. Reserve a generous cup for the topping.
7. Bake the crust for 15 to 20 minutes.
8. Remove the crust from the oven and sprinkle the chocolate chips evenly over the hot crust. Wait 5 minutes, then spread the melted chocolate evenly over the crust.
9. Sprinkle the marshmallows over the chocolate, then top the marshmallows with the remaining crust mixture; this is the topping.

10. Bake for 10 to 15 minutes, until the marshmallows are puffed.
11. Turn the oven to broil and broil the bars for 1 to 2 minutes until the marshmallows are toasted to your liking. This happens quickly, so be sure to keep a close eye on the bars to prevent them from burning.
12. Turn off the oven/broiler. Remove the bars from the oven and cool completely on a wire rack (in the pan) before cutting.

Submit 6 bars on a 9-inch white paper plate

Judging Criteria

Overall Appearance: 25 Points

Following Directions: 10 Points

Texture: 15 Points

Flavor: 40 Points

Aroma: 10 Points

Total: 100 Points

The following prizes are awarded at the STATE contest held in November:

1st place: \$20 and Rosette

2nd Place: \$15 and a Rosette

3rd Place: \$10 and a Rosette

4th Place: \$7.50 and a Rosette

5th Place: \$5 and a Rosette

6th Place: \$5 and a Rosette

7th Place: \$5 and a Rosette

8th Place: \$5 and a Rosette

9th Place: \$2.50 and Rosette

10th Place: \$2.50 and Rosette

Honorable Mention Ribbons will also be awarded

King Arthur Flour is sponsoring ribbons and prizes at the Annual State Contest held in November.