



S'mores Pan Griller

INGREDIENTS

¾ cup Hy-Vee salted butter
1 ½ cups Hy-Vee graham cracker crumbs
⅓ cup Hy-Vee brown sugar, packed
1 (11.5-oz.) pkg. Hy-Vee milk chocolate baking chips
⅔ cup Hy-Vee mini semisweet chocolate baking chips
1 (16-oz.) pkg. Hy-Vee marshmallows

PREPARATION

- 1** Preheat charcoal or gas grill for indirect cooking over medium-high heat (375°).
- 2** Place Simply Done 12¼ x 8¼ x 1¼-inch foil cake pan on grill rack over indirect heat. Add butter to pan; heat just until melted. Remove pan from heat.
- 3** Stir graham cracker crumbs and brown sugar into melted butter until well combined. Firmly press crumbs onto bottom of pan using back of spoon or bottom of glass. Top with milk chocolate chips, semisweet chocolate chips, and single layer of marshmallows.
- 4** Place pan over indirect heat. Close grill lid; grill 12 to 18 minutes or until marshmallows are golden brown. Cool 15 minutes before serving.

NUTRITION FACTS

Calories: 490
Total Fat: 24g
Saturated Fat: 14g
Trans Fat: 0g
Cholesterol: 35mg

Sodium: 190mg
Carbohydrates: 69g
Fiber: 1g
Sugar: 51g
Protein: 5g