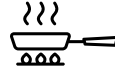


Haggen® — KIDS — Cooking CLUB

**SERVES:** 9-12**PREP TIME:** 5 MIN**COOK TIME:** 3 MIN,
PLUS COOLING TIME**SKILL LEVEL:** **REQUIRES USE OF:**

S'MORE PLEASE!

INGREDIENTS:

- 1/4 cup English toffee crumbles
- 1/2 cup milk chocolate chips
- 3 cups mini marshmallows
- 8 cups honey graham cereal
- vegetable cooking spray
- 2 tablespoons butter

**ITEMS TO GATHER:**

- apron
- measuring cups
- silicone spatula
- 2 small bowls
- medium bowl
- large bowl
- 9x9 baking dish (with tall sides)
- large saucepan, nonstick



GET COOKIN'!

INSTRUCTIONS:

Place all your ingredients, prep and cooking tools on the counter near your cooking area.

Measure the English toffee crumbles and place into a small bowl—set aside.
Measure the milk chocolate chips and place into a second small bowl—set aside.
Measure the mini marshmallows and place in a medium bowl—set aside.
Measure the cereal and place in a large bowl—set aside.
Lightly coat the baking dish with cooking spray—set aside.

In a large non-stick saucepan melt the butter over low heat. While the butter is melting remove 1/2 cup of mini marshmallows from the medium bowl and set aside. When the butter has melted completely add the 2½ cups of marshmallows to the melted butter. Using a heat resistant silicone spatula continually stir the marshmallows and butter until the marshmallows have completely melted and combined with the butter. Remove the saucepan from the heat.

Add the honey graham cereal, English toffee and the chocolate chips to the marshmallow mixture in the saucepan. Stir until evenly coated. Then, add the reserved 1/2 cup of mini marshmallows and stir to combine.

Quickly pour the cereal mixture into the baking dish. Using the silicone spatula press and distribute the mixture into the baking dish. Let it cool before cutting into squares. Best when served the same day.

ENJOY!

HELPFUL HINT:

Make sure that all your ingredients are measured out into bowls prior to beginning the cooking process.

FUN FACTS ABOUT MARSHMALLOWS:

- In ancient Egypt, marshmallows were reserved for gods and royalty
- Originally, marshmallows were made from the mallow plant, an herb native to Asia and Europe
- Berkhamsted School in Berkhamsted, UK holds the world record for making the largest marshmallow weighing in at a whopping 205¼ pounds!

