

## CAMPFIRE BARS

The smell of wood burning, the gooeyness of roasted marshmallows and the yummy chocolate all combine in this great dessert. This is a simple gift to make and give with only a few ingredients. It's sure to remind you of the fun times at MDA Summer Camp!

1 cup graham cracker pieces, broken into 1-inch squares

1 ½ cups mini marshmallows

¾ cup chocolate chips (milk chocolate works best)

½ cup granola

1/3 cup light brown sugar

½ cup chopped nuts (optional)

In a 1-quart canning jar with a wide mouth, layer the graham crackers, marshmallows, chocolate chips, granola, brown sugar, and nuts. Pat down so all ingredients are below the lid line. Seal with the lid, tie a pretty bow and attach these directions.

*To make Campfire Bars---*

*Preheat oven to 350. Pour all the contents of the jar into a large bowl. Stir in 1 stick of melted butter or margarine until all the pieces are coated. Press into a 9-inch square baking pan. Bake for 12-15 minutes. Allow to cool. Cut into bars and serve. Enjoy while remembering your favorite MDA Summer Camp memories!*