



# Mexican Chocolate Smore's Bars



**SERVINGS**

24 Bars



**COOKING TIME**

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See what happens when spicy Mexican chocolate meets sweet S'mores. Our no-bake Mexican Chocolate Bars combines Quaker Life cereal with gooey marshmallow and cinnamon-y Mexican chocolate for an easy-peasy treat that packs a flavor punch.

## Ingredients

- 8 Cups [Life Cereal - Original](#), Divided
- 4 Tablespoons Butter, Cubed
- 6 Cups Marshmallows, Divided
- 1 Teaspoon Ground Cinnamon
- 1 1/3 Cup Milk Chocolate Chips
- 1/3 Cup Heavy Cream
- 1 Oz Grated Mexican Chocolate

## Cooking Instructions

1. In a large heat safe bowl, combine the butter and 5 cups of marshmallow. Microwave for 1 1/2 minutes until completely melted, then give it a stir to thoroughly incorporate the butter.
2. Stir in 7 cups of the life cereal, then the cinnamon. Pour this mixture into a greased 9x13 inch cake pan and use a spatula to evenly distribute the cereal mixture.
3. In a medium heat safe bowl, combine the heavy cream and milk chocolate chips, and microwave for 1 minute to melt, stopping to stir after 30 seconds. At the one minute mark, stir until all the chocolate has melted and evenly combined with the heavy cream.
4. Drizzle the milk chocolate ganache evenly over the cereal, then finish by sprinkling the Mexican chocolate and remaining 1 cup of Life cereal and 1 cup of marshmallows over the top. Let cool completely then slice into 24 bars and serve.