



Kids Can Cook: Bear Wants S'more Muffins



PREP TIME: 15 minutes
READY IN: 31 minutes
SERVES: 12

INGREDIENTS

- 40 Honey Maid Graham Wafers
- 1/4 cup sugar
- 1 1/2 tsp. Magic Baking Powder
- 1 cup milk
- 1 egg, slightly beaten
- 3 Tbsp. honey
- 1 1/2 cups Teddy Grahams Chocolate Cookies, divided
- 1/2 cup Jet-Puffed Miniature Marshmallows

EQUIPMENT NEEDED

- Resealable plastic bag
- Rolling pin
- Mixing spoon
- 1 cup, 1/2 cup, 1/4 cup dry measuring cups
- 1 cup liquid measuring cup
- 1 set measuring spoons
- 1 muffin pan
- Large mixing bowl
- Small bowl
- Fork

1. CRUSH graham wafers in a resealable plastic bag using a rolling pin. Grease 12 medium muffin cups. Crack egg into bowl and slightly beat with a fork. Preheat oven to 350°F.



2. MIX graham crumbs, sugar and baking powder in a large bowl.

3. ADD milk, egg and honey; stir just until crumb mixture is moistened. Stir in 1 cup of the cookies.



4. SPOON batter into prepared muffin cups.

5. TOSS remaining 1/2 cup cookies with marshmallows and sprinkle evenly over batter, pressing lightly into batter.



6. BAKE for 16 minutes or until toothpick inserted into centers comes out clean. Let stand 5 minutes before removing from muffin tin.