



S'mores Sliders

Ingredients Needed for S'mores Sliders

- 1 package of Aunt Millie's Hawaiian Dinner Rolls
- $\frac{1}{3}$ cup crushed graham crackers
- 1 teaspoon cinnamon
- 1 tablespoon sugar
- 2 large chocolate bars (or 4 small)
- 2 cups marshmallows
- 2 tablespoons salted butter, melted



Directions | Yield: 8 servings of S'mores Sliders

1. Preheat the oven to 350°F.
2. In a medium bowl, combine graham crackers, cinnamon, and sugar.
3. Cut the rolls in half. On the bottom side of the roll, layer the chocolate. Next, place a layer of marshmallows, then top with roll tops.
4. Brush the top of the rolls with melted butter and sprinkle with the graham mixture.
5. Bake for 15 minutes. Serve and enjoy your S'mores Sliders!

