

S'mores Sliders

Ingredients Needed for S'mores Sliders

- 1 package of Aunt Millie's Hawaiian Dinner Rolls
- ¼ 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!



