



Smores Sliders

Holidays



Ingredients Needed

- 1 package Aunt Millie's Brioche 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

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.