

Ricemellow S'mores Bars



Ingredients:

- ✓ 1-1/2 cups of Suzanne's Ricemellow
- ✓ 1/3 cup margarine
- ✓ 3/4 cup sugar
- ✓ 1 tablespoon ground flaxseed mixed with 6 tablespoons of water
- ✓ 1 teaspoon vanilla
- ✓ 1 tablespoon Suzanne's Organic Blackstrap Molasses
- ✓ 1-1/2 cups flour
- ✓ 1 teaspoon baking soda
- ✓ 3/4 cup chocolate chips
- ✓ Pinch of salt

Directions:

Grease 8" pan and preheat oven to 350°F. Combine sugar and margarine. Add flaxseed and water, vanilla, and Blackstrap Molasses. In a separate bowl, combine flour, baking soda, and salt. Add ingredients to margarine and blend well. Pat 1/2 the dough into pan. Sprinkle chocolate chips evenly over dough. Spread Ricemellow Creme over top. Pat remaining dough by handfuls into rounds and place on top of Ricemellow in evenly spaced sections (they will join together in oven). Bake 25 minutes. Enjoy!

