



The Golden Thimble's Blue Book Recipes

<http://www.thegoldenthimble.com>

## Golden Grahams Smores

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3/4 c. light corn syrup  
3 tbsp. butter  
1 pkg. milk chocolate morsels  
1 tsp. vanilla  
9 cups (1 box) of Golden Graham cereal  
3 c. miniature marshmallows  
Additional butter for greasing the pan!

Grease 9 x 13 inch pan generously with some butter

In saucepan, heat syrup, butter and morsels to boiling stirring constantly.  
Remove from heat, stir in vanilla.  
Pour over cereal in bowl, toss until coated.  
Fold in marshmallows 1 cup at a time.  
Press into pan with buttered back of spoon.

Let stand 1 hour. Cut into 2 inch squares. Store in an airtight container at room temperature