



LUCKY CHARMS CHOCOLATE GRAHAMS

The easiest chocolate-covered graham crackers! I made half with milk chocolate and half with white. They're topped with sprinkles and Lucky Charms marshmallows!

INGREDIENTS

- 8 graham cracker sheets cut in half
- One 10 Oz bag of ghirardelli white melts OR milk chocolate melts (I used half and half)
- Green candy coloring
- Lucky charms marshmallows
- Small torch if desired
- Festive sprinkles

DIRECTIONS

1. Break the graham cracker sheets in half so that you have 16 cracker squares.
2. Line a cookie sheet with parchment paper and set aside.
3. In a bowl heat up the chocolate according to the package until melted. Stir in the green candy color. Start with 2 drops at a time until you reach the desired shade. If you're using milk, just heat up the chocolate until melted.
4. Using a fork, dip each cracker into the chocolate. Lift it from the bowl and shake off any excess. Place the cracker onto the baking sheet and then top it with a marshmallow and sprinkles. Repeat with all of the crackers.
5. Let set until chocolate is firm.
6. If desired, after the chocolate is set, use a torch to lightly toast each marshmallow. Eat while the marshmallow is melty!