**S'mores Cinnamon & Peanut Butter Sliders Recipe**

**Ingredients:**

* 10 mini sliders buns
* 3 tbsp butter room temperature
* ¼ cup brown sugar
* 1 tsp cinnamon
* 6 tbsp marshmallow fluff
* 6 tbsp peanut butter
* ½ cup chocolate
* 1 tbsp crushed graham crackers for topping

**Instructions:**

1. Preheat the oven to 400 degrees Fahrenheit. Make sure to choose a baking dish that will keep the buns close together, preventing them from slipping and sliding around while baking.
2. Prepare the sweet butter mixture. In a bowl, combine room temperature butter, brown sugar, and cinnamon. Mix thoroughly.
3. Assemble the sliders. Slice the rolls in half and spread a generous layer of peanut butter on the base. Add a tempting layer of chocolate, followed by a dollop of marshmallow fluff.
4. Top it off. Place the top bun on the marshmallow fluff and generously coat it with the sweet butter mixture.
5. Bake to perfection. Pop them in the oven for 7-10 minutes until the top turns golden brown and the marshmallows are delicately melted.
6. Final touch. Once out of the oven, sprinkle crushed graham crackers on top for that extra crunch - and enjoy!