

S'Mores Brownies

Graham cracker crust:

- 6 Tablespoons (3 oz) unsalted butter
- 1 ½ cup graham cracker crumbs
- 1/3 cup sugar
- ¼ tsp. salt

Brownies:

- 10 Tablespoons (5 oz) unsalted butter
- 1 ¼ cups sugar
- ¾ cup cocoa powder (I use Callebaut)
- ½ tsp. salt
- 2 tsp. vanilla
- 2 large eggs
- ½ cup flour
- 3 Hershey's milk chocolate bars (1.55 oz each), chopped into ¼" chunks
- 5 oz mini-marshmallows

Line 9" x 9" baking pan with heavy duty aluminum foil making sure foil comes up sides of pan and spray foil with non-stick cooking spray. Preheat oven to 350° F.

Make graham layer: In a medium bowl, whisk together graham cracker crumbs, sugar, and salt. Melt 6 T. butter in microwave or on stovetop and pour butter over crumb mixture. Pour over crumb mixture and stir until incorporated, then use fingertips to ensure butter is evenly distributed. Pour into prepared pan and press evenly over bottom of pan. Bake in preheated 350° oven for 7 minutes. Remove to cooling rack and set aside.

Make brownie layer: In a large saucepan, melt 10 T. butter over medium high heat. Add the sugar and the cocoa powder once butter is melted. Whisk to combine and remove from heat. Add the salt, vanilla, and eggs, and continuously whisk until the eggs are combined and mixture is glossy. Fold in the flour. Fold in the milk chocolate chunks.

Pour brownie mixture over graham crust in pan and spread evenly. Put back into 350° oven and bake for 27-30 minutes or until brownies are set and tester comes out mostly clean. Remove brownies from oven and put on cooling rack.

Turn oven up to broil. Scatter the mini-marshmallows over the top of the brownies, distributing evenly to cover the top, pressing down lightly to fit them all in. Place under broiler until browned and caramelized, 15-30 seconds, watching constantly and moving around under broiler as needed to achieve even caramelization. Remove to cooling rack and cool completely. When cooled, cut brownies into 16 squares *using a greased knife* to prevent the marshmallow from sticking. Brownies can be kept in the fridge for a few days (bring to room temp before serving) or in freezer for several weeks.