

## These Goopy Bacon S'mores Brownies Are the Ultimate Dessert Mashup

Bacon S'mores Brownies with Marshmallow Fluff



**OVEN**  
**350°F**

**TIME**  
**30 min**

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### INGREDIENTS

1 box brownie mix (plus eggs, oil, and water as directed)

4 strips of bacon, cooked and crumbled

1 cup graham cracker crumbs

1 cup chocolate chips

1 cup marshmallow fluff

? Ingredient Notes & Swaps:

Brownie mix: Use your favorite brand-fudgy style preferred.

Bacon: Cook until crisp; thick-cut bacon adds extra texture.

Marshmallow fluff: You can also use mini marshmallows for a more toasted top.

Add-ins: Add chopped pecans or a sprinkle of sea salt for extra dimension.

??? Instructions:

1 Preheat Oven:

2 Prepare the Brownies:

3 Layer the Toppings:

Graham cracker crumbs

Chocolate chips

Crumbled bacon

4 Bake:

5 Add the Fluff:

? Tips for Success:

Cook the bacon crisp-no one wants chewy bits in a brownie.

Don't overbake-fudgy brownies are better than dry ones.

Use a hot knife to slice cleanly through the marshmallow topping.

? Serving Suggestions:

? A tall glass of cold milk

? A scoop of vanilla or salted caramel ice cream

? A drizzle of chocolate syrup for over-the-top decadence

? A bold red wine or smoky bourbon for grown-up s'mores vibes

? Storage & Reheating:

Room Temp: Store covered for 2-3 days.

Fridge: Extend shelf life to 5 days in an airtight container.

Freeze: Wrap individually and freeze up to 1 month-thaw at room temp.

? More Recipes You'll Love:

Chocolate Chip Cookie Dough Brownie Bombs

Brownie Batter Dip

## DIRECTIONS

1. **Preheat Oven:** Preheat your oven to 350°F (175°C) and grease or line a baking dish (8x8-inch preferred).
2. **Prepare the Brownies:** Mix the brownie batter according to the package instructions.
3. **Pour into the prepared dish,** smoothing the top with a spatula.
4. **Layer the Toppings:** Sprinkle evenly with:
5. Graham cracker crumbs
6. Chocolate chips
7. Crumbled bacon
8. Gently press toppings into the surface of the batter.
9. **Bake:** Bake for 25-30 minutes, or until a toothpick inserted comes out with moist crumbs (not wet batter).
10. **Add the Fluff:** Let brownies cool for 5-10 minutes.
11. Then dollop marshmallow fluff over the top and use a knife or offset spatula to swirl it gently.
12. **Optional:** Place under the broiler for 30-60 seconds to toast the marshmallow.
13. ? **Tips for Success:** Cook the bacon crisp-no one wants chewy bits in a brownie.
14. Don't overbake-fudgy brownies are better than dry ones.
15. Use a hot knife to slice cleanly through the marshmallow topping.
16. ? **Serving Suggestions:** These brownies are rich, so a little goes a long way. Try serving them with:

17. ? A tall glass of cold milk
18. ? A scoop of vanilla or salted caramel ice cream
19. ? A drizzle of chocolate syrup for over-the-top decadence
20. ? A bold red wine or smoky bourbon for grown-up s'mores vibes
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24. ? More Recipes You'll Love: If you love gooey, chocolaty, over-the-top treats, don't miss these:
25. Chocolate : Chip Cookie Dough Brownie Bombs

## SWAPS & NOTES

& Swaps Brownie mix: Use your favorite brand-fudgy style preferred.

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Marshmallow fluff: You can also use mini marshmallows for a more toasted top.

Then dollop marshmallow fluff over the top and use a knife or offset spatula to swirl it gently.

## TIPS FOR SUCCESS

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Use a hot knife to slice cleanly through the marshmallow topping. ?

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/these-gooey-bacon-smores-brownies-are-the-ultimate-dessert-mashup/>