

Better Than a Campfire: Easy S'mores Brownies with Toffee Crunch

Irresistible S'mores Brownies with Toffee and Caramel Drizzle



OVEN
350°F

TIME
20 min

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INGREDIENTS

For the Brownie Base:

Unsalted Butter (1 cup, melted): Provides that rich, buttery foundation.

Granulated Sugar (2 cups): For the perfect sweetness and a slightly crackly top.

Large Eggs (4): To give the brownies structure and chew.

Vanilla Extract (1 teaspoon): High-quality vanilla makes a huge difference here.

All-Purpose Flour (1 cup): Just enough to hold it all together.

Unsweetened Cocoa Powder (1 cup): Use a high-quality Dutch-processed cocoa for deep flavor.

Salt (1/2 teaspoon): To balance the intense sugar levels.

Baking Powder (1/2 teaspoon): For just a tiny bit of lift.

For the S'mores & Toffee Layer:

Mini Marshmallows (1 1/2 cups): The essential "goo" factor.

Graham Cracker Pieces (1 cup): Roughly chopped for that classic s'mores crunch.

Toffee Bits (1 cup): Look for the "Heath" style bits in the baking aisle.

For the Finishing Touch:

Caramel Sauce (1/2 cup): Store-bought is fine, but salted caramel is even better!

DIRECTIONS

1. Prepare the Brownie Batter: Preheat your oven to 350°F (175°C). Grease and line a 9x13-inch baking pan with parchment paper. Pro tip: leave an overhang on the sides! This makes lifting the sticky brownies out of the pan a breeze later.
2. In a large mixing bowl, whisk together your melted butter and sugar. Once smooth, add the eggs one at a time, beating well after each. Stir in the vanilla. In a separate bowl, sift your flour, cocoa powder, salt, and baking powder. Gradually fold the dry ingredients into the wet mixture. Do not overmix! Stir just until the flour streaks disappear to keep them fudgy.
3. The First Bake: Pour the batter into your prepared pan and smooth the top. Bake for 20 minutes. The center should be set but still slightly underdone.
4. Assemble the Layers: Remove the pan from the oven. This is where the magic happens. Sprinkle the mini marshmallows, graham cracker chunks, and toffee bits evenly across the top.
5. The Final Bake: Return the pan to the oven for another 10-15 minutes. Watch closely! You want the marshmallows to puff up and turn a light golden brown. If they start browning too fast, loosely tent the pan with aluminum foil.
6. The Drizzle and Cool: Once out of the oven, let them sit for 5 minutes, then drizzle that luscious caramel sauce all over. Patience is key here. Let them cool completely in the pan before lifting them out. If you cut them while hot, the marshmallows will stick to everything!

SWAPS & NOTES

The Chocolate: If you want even more decadence, fold in 1/2 cup of semi-sweet chocolate chips into the batter before baking.

The Graham Crackers: If you're out of grahams, try crushed Biscoff cookies or even pretzels for a salty twist.

Gluten-Free Option: This recipe works surprisingly well with a 1:1 gluten-free flour blend.

Toffee: If you can't find toffee bits, you can chop up a few chocolate-covered toffee bars.

TIPS FOR SUCCESS

Don't Overbake: Brownies continue to cook as they cool in the pan.

A toothpick should have a few moist crumbs on it.

Clean Cuts: To get those perfect, bakery-style squares, wipe your knife with a warm, damp cloth between every single cut.

Toast the Graham Crackers: If you have an extra 5 minutes, lightly toast your graham cracker pieces in a pan with a tiny bit of butter before adding them to the brownies.

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

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