S’mores Brownie Bars: A Gooey Dessert Mashup

There are several reasons why S’mores Brownie Bars stand out among other dessert recipes:

OVEN	TIME	PRINT	SAVE
350℉	20 min	Recipe Card	PDF

INGREDIENTS

- 1 cup unsalted butter (2 sticks)
- 2 cups granulated sugar
- 4 large eggs
- 1 teaspoon vanilla extract
- 1 cup all-purpose flour
- 1 cup unsweetened cocoa powder
- 1/2 teaspoon salt
- 1 cup chocolate chips (semi-sweet or milk chocolate)
- 1 cup mini marshmallows
- 1 cup crushed graham crackers
- Extra chocolate chips for topping (optional)

DIRECTIONS

1. Preheat the : Oven: Preheat your oven to 350℉ (175℃) and grease a 9x13 inch baking pan or line it with parchment paper for easy removal.
2. Melt the : Butter: In a medium saucepan, melt the butter over low heat. Once melted, remove it from the heat and stir in the sugar until well combined.
3. Add : Eggs and Vanilla: Allow the butter mixture to cool slightly, then whisk in the eggs one at a time, followed by the vanilla extract. This step is crucial for achieving a smooth batter.
4. Combine : Dry Ingredients: In a separate bowl, sift together the flour, cocoa powder, and salt. Gradually add this mixture to the wet ingredients, stirring until just combined. Be careful not to overmix!
5. Add : Chocolate Chips: Fold in the chocolate chips, ensuring they are evenly distributed throughout the batter.
6. Layer the : Ingredients: Pour half of the brownie batter into the prepared pan and spread it evenly. Sprinkle the crushed graham crackers over the batter, followed by the mini marshmallows. Pour the remaining brownie batter on top, spreading it gently to cover the marshmallows.
7. Bake: Bake in the preheated oven for 25-30 minutes, or until a toothpick inserted into the center comes out with a few moist crumbs. Be careful not to overbake, as you want the brownies to remain fudgy.
8. Cool and : Serve: Allow the brownie bars to cool in the pan for at least 15 minutes before cutting into squares. For an extra touch, you can sprinkle additional chocolate chips on top while they are still warm.

TIPS FOR SUCCESS

Use Quality Chocolate: The better the chocolate, the richer your brownies will taste.

Opt for high-quality chocolate chips or even chopped chocolate bars.

Experiment with Flavors: Consider adding a pinch of cinnamon or a splash of espresso powder to enhance the chocolate flavor.

Make It a S’mores Bar: For an extra s’mores experience, top the brownies with more marshmallows and broil them for a minute or two until toasted.

More recipes: ChefManiac.com

Original recipe: https://chefmaniac.com/smores-brownie-bars-a-gooey-dessert-mashup/