

Goosey Triple Chocolate Marshmallow Crumble Bars

This recipe stands out for several reasons:



OVEN
350°F

TIME
20 min

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INGREDIENTS

- 1 cup unsalted butter, melted
- 1 cup granulated sugar
- 1 cup brown sugar, packed
- 2 large eggs
- 2 teaspoons vanilla extract
- 2 cups all-purpose flour
- 1 cup cocoa powder
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1 cup dark chocolate chips
- 1 cup milk chocolate chips
- 1 cup mini marshmallows
- 1 cup white chocolate chips

DIRECTIONS

1. **Preheat the : Oven:** Preheat your oven to 350°F (175°C). Grease a 9x13 inch baking pan or line it with parchment paper for easy removal.
2. **Mix the : Wet Ingredients:** In a large mixing bowl, combine the melted butter, granulated sugar, and brown sugar. Mix until well combined. Add the eggs and vanilla extract, and whisk until smooth.
3. **Combine : Dry Ingredients:** In another bowl, sift together the flour, cocoa powder, baking powder, and salt. Gradually add the dry ingredients to the wet mixture, stirring until just combined.
4. **Add : Chocolate Chips:** Fold in the dark and milk chocolate chips, reserving a handful for topping later. Spread half of the batter into the prepared baking pan, smoothing it out evenly.
5. **Add : Marshmallows:** Sprinkle the mini marshmallows over the batter layer, followed by the remaining batter. Gently spread it over the marshmallows, being careful not to disturb them too much.
6. **Bake:** Bake in the preheated oven for 25-30 minutes, or until the edges are set but the center is still slightly gooey. Remove from the oven and sprinkle the white chocolate chips and reserved dark and milk chocolate chips on top.
7. **Cool and : Cut:** Allow the bars to cool in the pan for at least 15 minutes before lifting them out using the parchment paper. Cut into squares and enjoy!

TIPS FOR SUCCESS

Chill the Dough: If you find the dough too sticky to work with, chill it in the refrigerator for about 30 minutes before spreading it in the pan.

Experiment with Flavors: Try adding crushed nuts, such as walnuts or pecans, for added crunch.

You can also mix in some peanut butter chips for a different flavor profile.

Serve Warm: For an extra indulgent treat, serve these bars warm with a scoop of vanilla ice cream on top.

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

Original recipe: <https://chefmaniac.com/goeey-triple-chocolate-marshmallow-crumble-bars/>