

# S'mores Brownies

## Crust Ingredients

1 1/4 cups graham cracker crumbs                      7 Tbsp. cooled, melted butter

## Brownie Ingredients

2 oz. bitter chocolate (85% or more cacao)      1/3 cup graham cracker crumb  
3 Tbsp. butter    1/2 cup mini marshmallows  
3 Tbsp. canola oil                                        1/2 tsp. baking powder  
3/4 cup + 2 Tbsp. granulated sugar              1/2 tsp. salt  
2 large eggs    1/2 tsp. vanilla extract  
1/2 cup all-purpose flour

## Icing Ingredients

1 1/2 Tbsp. vegetable shortening                      Pinch of salt  
1 1/2 oz. bitter chocolate (85% or more cacao)    2 – 3 Tbsp. milk  
1 cup SIFTED powdered sugar                        1/2 tsp. vanilla extract

## Topping Ingredients

1 3/4 cups marshmallows plus 1 Tbsp. water      3 – 4 Tbsp. graham cracker crumbs

## Directions

**Prepare** crust by combining 1 1/4 cups of graham cracker crumbs and cooled, melted butter until well mixed. Place in the bottom of an 8x8 or 9x9" square baking pan. Pack firmly with hands and the bottom of a cup. Bake at 350 degrees for 10 – 15 minutes until golden brown and firm. Cool slightly.

**Prepare** brownies by melting chocolate with butter and canola oil over very low heat. Remove from heat, add sugar and vanilla, mixing well and allow to cool for 10 minutes. Add eggs, 1 at a time, beating well after each egg. Add flour, graham cracker crumbs, baking powder and salt, combining until all ingredients are well mixed. Add 1/2 cup of mini marshmallows, stirring just until no more white is showing. Pour over top of graham crust, smoothing gently to the edges without disturbing the crust. Bake at 350 degrees for 25 – 30 minutes until toothpick inserted in the center comes out relatively cleanly (there can be moist CRUMBS on the toothpick, but not raw batter). Place on rack to cool to room temperature.

**Prepare** icing by melting shortening and chocolate over very low heat. Remove from heat and add vanilla. Allow to cool. Add this mixture to the powdered sugar and salt. Start by adding 2 Tbsp. milk and mix until smooth. If dry, add additional milk. Spread this on top of the brownies to the edges. Allow to set for about 30 minutes.

**Prepare** topping by melting marshmallows with 1 Tbsp. of water in a saucepot over low heat until smooth. Working quickly, spread on top of the icing to the edges. Sprinkle graham cracker crumbs on top and allow to set before covering.

**Enjoy!**