
S'Mores Brownies

Phillis Carey cooking class, 2014

Internet address:



20 pieces graham crackers, divided use

3/4 cup unsalted butter

4 ounces unsweetened chocolate (good quality) chopped (ScharffenBerger recommended)

1 3/4 cups sugar, [I reduced this from 2 cups]

3 large eggs

1 teaspoon vanilla

1 cup flour

2 1/2 cups miniature marshmallows

1 cup chocolate chips, semisweet

Carolyn T's Blog - Tasting Spoons
<http://tastingspoons.com>

Servings: 15

1. Preheat oven to 350°F. Line a 9x13 baking pan with foil that extends up over the two sides (enough to grab onto). Coat the inside with cooking spray. Place 15 graham crackers in pan, with sides slightly overlapping. Break remaining 6 graham crackers into small chunks and set aside.
2. Place butter and unsweetened chocolate in a medium-sized microwavable bowl and heat on high for 1 minute; stir and heat another 30 seconds, or until chocolate is barely melted; stir it until it's smooth. Stir in sugar, then eggs and vanilla; mix well. Stir in flour and pour over graham crackers in pan. Bake for 30-32 minutes or until a toothpick inserted in the center comes out with fudgy crumbs. Do not over bake.
3. Sprinkle top with marshmallows and chocolate chips. Bake 3-5 more minutes or until marshmallows begin to puff. Remove from oven and press remaining graham cracker chunks into the marshmallows. (You may use your kitchen torch to toast the marshmallows before adding the graham crackers, if desired.) Cool and then use foil sides to help lift the brownies from the pan before cutting and serving. Brownies keep at room temperature for 5-6 days.

Per Serving (excluding unknown items): 386 Calories; 20g Fat (43.7% calories from fat); 4g Protein; 53g Carbohydrate; 3g Dietary Fiber; 67mg Cholesterol; 77mg Sodium. Exchanges: 1 Grain(Starch); 0 Lean Meat; 4 Fat; 2 1/2 Other Carbohydrates.