

S'mores Bars

Makes an 8" x 8" pan



Ingredients

For the Graham Crust

- 8 graham cracker sheets (or 1 ½ cup crushed graham crackers)
- ½ stick unsalted butter, melted

For the Chocolate Brownie

- ½ cup unsalted butter, melted
- ¾ cup sugar
- 2 eggs
- 1 teaspoon pure vanilla extract
- ⅓ cup cocoa powder
- ½ cup all-purpose flour
- ¼ teaspoon baking powder
- ¼ teaspoon salt

For the Marshmallow Topping

- About 16 large marshmallows

Steps

1. Begin with the graham crust. Line an 8" x 8" pan with foil or parchment paper that overhangs on all side. Preheat oven to 350°F. Combine crushed graham crackers with melted butter in a small bowl. Stir well. Press the mixture into the pan ensuring that an even layer is formed. Bake for about 15 minutes or until crust becomes golden brown around the edges. Remove and let cool while you prepare the chocolate filling.
2. Combine melted butter and sugar together in the bowl of a stand mixer. Add the eggs and vanilla and beat until combined. Beat in the cocoa powder. Add flour, salt and baking powder and mix until just combined - do not overmix.
3. Spread the batter on top of the graham crust - again making sure you have an even layer. Bake for 25 minutes. Remove from oven and let cool a bit before adding the marshmallow layer. Once marshmallows are on top return pan to oven and bake for five more minutes or until marshmallows have turned a deep brown. You can also put this pan under the broiler - but be careful and watch it like a hawk. This could burn very quickly.
4. Remove from oven and let this fully cool before cutting into 9 - 12 bars (depends on how large you want them). Enjoy within a few days of baking. Keep leftovers in an airtight container.