

Goosey S'mores Brownies

Poetry & Pies

prep time: 15-20 minutes

bake time: 20-25 minutes

total time: 45 minutes

servings: 12-16 (*double recipe for a 9x13 with 12 large, bakery style brownies!*)



Ingredients

for the [graham cracker crust](#)

- 10 full graham crackers (about 150g)
- 4 tablespoons(50g) granulated sugar
- 6 tablespoons (85g) unsalted butter, melted

for the brownies

- ½ cup (68g) all-purpose flour
- ⅔ cup (53g) unsweetened [cocoa powder](#)
- ½ teaspoon (2g) baking powder
- ¼ teaspoon (2g) sea salt (or ½ teaspoon (3g) table salt)
- ½ cup (113g) unsalted butter*
- 1 ¼ cups (250g) granulated sugar
- 2 large eggs
- 1 tablespoon (13g) [pure vanilla extract](#)
- 1 cup (170g) chocolate chips (or as many as your heart says you need)
- about 1 ½ cups (340g) mini marshmallows

Instructions

1. Preheat oven to 350F/175C. Grease an [8x8 square pan](#) with butter and flour or [baking spray](#).

2. Place graham crackers and sugar in a food processor or blender. Grind until the size of cornmeal (ish—there's a point where it just doesn't get finer unless you grind it for a few minutes).
3. Add the melted butter. You can combine both in a mixing bowl or save some dishes and just add the butter to the processor or blender and pulse a few times, stir as best you can, then pulse a few more times. You'll also want to stir it a bit when you turn it out into the baking pan if you use this method.
4. Pour crust into prepared pan. Spread evenly then press crust into pan with a spatula or the bottom of a cup. Note: you don't have to use all of the crust—it's up to personal preference.
5. Next, make the brownie batter. Using a [fine mesh sieve](#) set over a small mixing bowl, sift then whisk together the flour, cocoa powder, baking powder, and salt. Set aside.
6. In a small saucepan, melt the butter until completely liquid. Immediately combine it with the sugar in a large mixing bowl and whisk for about a minute, until it comes together and the sugar begins to dissolve.
7. Add the eggs, one at a time, whisking for about a minute after each egg. Add the vanilla and whisk well again (half a minute should do this time).
8. Add the dry ingredients in and gently fold in with a wooden spoon or rubber spatula, until *almost* blended some streaks of flour remain.
9. Gently fold in the chocolate chips.
10. Pour gently on top of graham cracker crust, smoothing the top and getting the batter *mostly* into the corners (I like to leave a ½ inch gap that will absolutely fill in during baking but prevent an overly crunchy corner).
11. Bake for 20-25 minutes, or until the top is no longer shiny/raw looking and the middle is slightly jiggly but not liquidy. A toothpick should actually come out with some matte-looking batter (not quite raw dough, not quite crumbly brownies). If you prefer fully cooked, non-fudgy-middle brownies, cook a little longer until a toothpick comes out with several brownie crumbs rather than a smear of almost-cooked batter.

12. Immediately** add marshmallows on top of brownies. Spread in an even layer. Either brown with a kitchen torch, return to the oven on the top rack for 3-4 minutes, or broil for 1-2 minutes, until marshmallows puff up and turn golden.

13. Let cool in pan at least 30 minutes (or serve right away with a fork!).

Enjoy!

Brownies will last in an airtight container at room temperature for 3-5 days, if you can resist eating them all before then!

**European butter is best! It has less water and makes a better brownie, in my opinion.*

***You can optionally wait until serving to toast the marshmallows, but they may not adhere as well to the cooled brownies.*