

## **S'mores Brownies**

*Based on the recipe from Food Network Magazine's 50 Brownies*

### Ingredients

18 graham crackers (two sleeves)  
1 cup butter, divided  
2 cups semi sweet chocolate chips  
3/4 cup brown sugar  
3/4 cup sugar  
4 eggs, room temperature  
1 teaspoon vanilla extract  
1 cup flour  
1/2 teaspoon salt  
1 1/2 cups mini marshmallows  
1/2 cup mini chocolate chips

Place graham crackers in a food processor or a zip top bag. Pulse or use a mallet or rolling pin to crush to fine crumbs. Transfer to a small bowl.

Melt 1/2 cup butter and pour over graham crackers. Stir to combine to a sandy texture.

Line a 9 x 13 inch baking pan with aluminum foil and spray lightly with cooking spray. Transfer graham cracker mixture to pan and using a spatula or hands, gently press to an even layer to create the crust.

Bake at 325 degrees F for 6-8 minutes.

While crust bakes, melt remaining butter and 2 cups of chocolate chips in a medium saucepan over low heat, stirring frequently.

Remove from heat and whisk in both sugars. Allow to cool slightly, then whisk in eggs, one at a time, before whisking in vanilla.

Stir in flour and salt.

Pour batter over baked graham cracker crust as evenly as possible. Return to oven and bake for 35 minutes.

Remove from oven and sprinkle mini marshmallows and mini chocolate chips over the partially baked brownies. Return to oven and continue to bake another 10 minutes.

Remove from oven and let cool completely before cutting into bars.

Makes 24 brownies.

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