

S'MORES BROWNIES

(from [Eric Kim](#), by [New York Times](#))

½ cup/113 grams unsalted butter, at room temperature, divided

135 grams honey graham crackers (about 9 whole crackers)

1 tablespoon granulated sugar

113 grams semisweet chocolate, broken into pieces

½ cup (100 grams) packed dark brown sugar

½ teaspoon salt

2 large eggs

1 tablespoon vanilla extract

½ cup (60 grams) all-purpose flour

170 grams marshmallows

Heat oven to 400 degrees.

Grease a 9-inch square metal baking pan with ½ tablespoon of the butter. Line the pan with parchment paper leaving an overhang to make it easier to remove the brownies after baking. Use another 1/2 tablespoon of butter to grease the paper.

Line the bottom of the pan with a single layer of graham crackers, breaking them as needed to fit, then crush the rest of the crackers over and sprinkle with the granulated sugar.

Melt the remaining 7 tablespoons butter and chocolate gently in the microwave at 50% power. Stir in the brown sugar and salt, then let the mixture cool slightly until the bowl is no longer hot to the touch. Whisk in the eggs and vanilla, then continue whisking until smooth and shiny, about 1 minute. Whisk in the flour until no white streaks remain. Pour the batter over the graham crackers lining the pan.

Top the brownie batter with the marshmallows in a single layer and bake until the top is toasted and a toothpick or cake tester inserted into the center of the brownie comes out smudged with a little chocolate, 15 to 20 minutes. Cool completely, then refrigerate in the pan until ready to serve.

To serve, lift the brownie out of the pan and slice into squares or bars. Enjoy chilled, or at room temperature.