



S'Mores Brownies

1/4 cup (1/2 stick) butter

4.5 ounces (heaping 1/2 cup) semisweet chocolate chips

1/2 cup and 1/8 cup (2 tablespoons) sugar

1/4 teaspoon salt

1 egg

1 egg yolk

6 tablespoons (1/4 cup and 1/8 cup) flour

S'Mores Topping

4 honey graham cracker

3/4 cup mini marshmallows

1/4 cup mini chocolate chips or hershey bar broken into small pieces

Preheat oven to 350 degrees.

In a microwave safe bowl combine butter and chocolate chips and microwave for 1 minute.

Stir until smooth.

Add sugar and salt and stir.

In a separate bowl crack egg and add egg beaters and whisk until smooth.

When chocolate mixture is cool, add the egg mixture to it and stir well.

Add flour and mix well until no flour is visible and the batter is very smooth.

Spray a 8" square pan with nonstick cooking spray.

Pour batter into pan, making sure to scrape sides of bowl well.

Bake for 12 minutes, pull from oven and top with s'mores topping - return to oven for 10-15 minutes until marshmallows are melted and brownies are baked through.