



S'mores Brownie Bars

Eat gooey chocolaty S'Mores without the fuss of a campfire, or the patience needed for the perfect marshmallow. Made with our [Chocolate Brownie Mix](#) and [Honey Graham Crackers](#).

Yield: 9 x 13-inch pan or quarter sheet pan

Ingredients

CRUST

- 1 box [Pamela's Honey Grahams](#)
- 6 TBSP butter, melted
- 4 TBSP sugar

BROWNIE

- 1 16 oz. bag [Pamela's Chocolate Brownie Mix](#) (454 grams)
- ¼ cup almond meal
- 1 egg
- ½ cup oil
- ¼ cup coffee (or water)
- 1 bag mini marshmallows, 10 oz.

Directions

Preheat oven to 350° with rack in the center. Line a 9 x 13-inch metal baking pan or quarter sheet pan with parchment paper and spray well.

CRUST

Crush grahams in a plastic bag or food processor. Mix in melted butter and sugar. Run processor or mix well. Press into bottom of baking pan. Lay a piece of parchment paper over the crust and push down with finger tips to get a smooth, firm crust pressed into the pan. Bake 10 to 12 minutes until puffy in spots or butter looks like it is sizzling in the pan. Cool completely on a wire rack.

BROWNIE

Once crust is cool, whisk the brownie mix and almond meal together in a large bowl. Add egg, oil, and coffee or water, and mix well again. Add 1 cup mini marshmallows to batter and mix. Pour batter on top of baked graham crust, filling all corners and edges (it does not need to be smooth). Pour all but about 1 cup marshmallows over batter evenly and press into batter firmly. Pour the rest of marshmallows over mix to fill in the gaps. Press in firmly again.

Bake in preheated oven for 20 to 25 minutes until marshmallows are golden brown and puffy in spots. Cool on a rack completely before cutting.

Lift brownies out of pan with the help of the parchment. Peel off parchment. Spray a long

straight-edge knife with non-stick spray to cut brownies. Repeat if it starts to stick.

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