

S'mores Brownies

Serves: 12-16 pieces | **Cook Time:** 35 minutes | **Difficulty:** Easy

Equipment Needed:

- 12-inch dutch oven with lid
- Large mixing bowl
- Whisk
- Parchment paper

Ingredients:

Ingredient	Amount	Notes
Semi-sweet chocolate	8 oz	Chopped
Butter	1/2 cup	Unsalted
Granulated sugar	3/4 cup	White sugar
Eggs	2 large	Room temperature
Vanilla extract	1 tsp	Pure vanilla
All-purpose flour	1/2 cup	Sifted
Cocoa powder	1/4 cup	Unsweetened
Salt	1/4 tsp	Fine salt
Graham crackers	6 sheets	Broken into pieces
Mini marshmallows	2 cups	For topping
Chocolate chips	1/2 cup	Semi-sweet

Complete Cooking Steps:

Step 1: Set up and Melt Chocolate

Set up 22 coals, with 15 on top and 7 on bottom, to achieve a temperature of 350°F.

In a large bowl, melt chopped chocolate and butter together, stirring until smooth.

Step 2: Make Brownie Batter

Whisk granulated sugar into the melted chocolate mixture until combined.

In a separate bowl, whisk together the flour, cocoa powder, and salt, then fold them into the chocolate mixture until just combined.

Step 3: Add Mixins and Assemble

Fold in broken graham cracker pieces and chocolate chips.

Spread brownie batter evenly in a lined Dutch oven and top with mini marshmallows, distributing evenly over the surface.

Step 4: Bake the Brownies

Cover and bake 20 minutes, then rotate the pot a quarter turn.

Remove lid and bake 8-10 more minutes until marshmallows are golden brown and a toothpick inserted in the center comes out with a few moist crumbs.

Step 5: Cool and Cut

Remove from heat and let brownies cool in pot for 10-15 minutes.

Use parchment overhang to lift out of the pot. Cool completely before cutting into squares for clean cuts.

Serving Suggestions:

- Perfect camping twist on classic s'mores
- Great for kids and adults alike
- No campfire required for s'mores taste
- Ideal for rainy camping days