

King Arthur Flour Baking Contest
Sunday, October 22, 2017

Third Place: Joseph Dunatov, Raleigh

Extreme S'mores Brownies

Serves 9

Time 50 minutes

¾ cup King Arthur all-purpose flour
¾ cup granulated sugar
¼ tsp. salt
1/3 cup cocoa
1 stick salted butter, softened
2 eggs
1 tsp. vanilla extract
1/3 cup chunked Hershey's Special Dark chocolate
5 large marshmallows
3 graham crackers
Chocolate sauce

Preheat oven to 350 degrees. Grease an 8 x 8 pan.

Sift together flour, sugar, salt and cocoa.

Add the butter, eggs and vanilla.

Beat for 2 minutes on medium speed with a mixer.

Fold in the chocolate chunks.

Pour batter into pan and spread evenly.

Bake for 18 to 22 minutes.

Cut the marshmallows in half and place 9 on brownies with an even distance away from each other.

Place under broiler on high until the marshmallows are a golden brown, you may need to turn the pan to get even color.

Cool and cut the brownies into nine equal squares with a marshmallow on each one.

Break a graham cracker into 4 equal pieces and place next to each marshmallow.

Drizzle chocolate sauce on marshmallow and Enjoy!