

Printable Format

To print this page, use your browser's "print" button. Then click "back" to return to the site.



RACKS Recipes: Dessert

Christians Chewy S'more Brownies

1/2 cup butter
3 oz. unsweetened baking chocolate
1 oz. semi-sweet baking chocolate
1 1/4 cups sugar
1/2 cup pecans or walnuts, chopped
1 teaspoon vanilla
1/2 teaspoon dark rum
3 eggs
1 1/4 cups flour
1/4 teaspoon salt
1/2 cup small Marshmallows
1/2 cup chocolate chips/ chunks (left over Easter chocolate is the best)

Grease bottom of an 8 inch square baking pan.

Melt both chocolates with butter in a medium saucepan stirring over low heat until smooth (about 5 minutes). Remove from heat.

Stir in sugar. Add eggs, one at a time, mixing well after each addition. Mix in flour, salt, vanilla, rum, marshmallows, chocolate chips/ chunks and nuts, stirring only until mixture is smooth and ingredients are combined. Once flour has been added, do not overmix to prevent toughening.

Spread mixture into prepared pan.

Bake for 25 to 35 minutes or until brownies begin to shrink from sides of pan.

Allow to cool before cutting into squares.

Note: if your brownies are dry or tend to be overbaked consistently, reduce the temperature of your oven by 25 degrees.

Recipe can be doubled by baking twice the amount of all ingredients in a 13X9 inch pan. Bake for 35 to 40 minutes.