

Summer S'mores Brownie Cupcakes

Get s'more summer with Summer S'mores Brownie Cupcakes. This glammed up version of the Girl Scout creation around the campfire can be made in advance and served up at any summer party...or any old time. If you can make brownies, you can make the Summer S'mores Brownie Cupcakes by following the recipe below or even using your favorite brownie recipe.

Graham Cracker Layer

1 ½ cups graham cracker crumbs (or 9-10 graham crackers)
⅓ cup sugar
6 Tablespoons melted butter (¾ stick)

Brownie Layer

½ cup butter (1 stick)
8 ounces good quality chocolate chips
1 cup sugar

3 large eggs
½ cup flour
¼ cup cocoa powder
½ teaspoon salt

Marshmallow Frosting

3 large egg whites (no traces of yellow)
¾ cup sugar
¼ teaspoon cream of tartar

- 1 Preheat oven to 350°. Start with graham crackers or graham cracker crumbs. To make the crumbs, process the graham crackers in a food processor (or with a rolling pin in a zipper bag). Add melted butter and sugar and combine. This will take about a minute!
- 2 Make the brownie mix. First melt butter and the chocolate chips in the top of a double boiler or a heat safe bowl over a saucepan with two inches of hot simmering water. Chocolate can burn, so this method achieves the best results. Once, the chocolate and butter on the bottom is halfway melted, take off the heat and stir to combine. The mixture will naturally melt together. Stir in the sugar. In a separate bowl, combine the flour, cocoa powder and salt. When chocolate mixture is cool to touch, stir in eggs quickly (so you don't have scrambled eggs). Last, add the dry ingredients and combine, just until the white from the flour disappears. Do not overmix.
- 3 Assemble by first lining a muffin tin with cupcake liners. Scoop or spoon a heaping Tablespoon of the graham cracker mix into the liner and tamp down with a small flat surface like a bottle cap. I used a cocktail bar muddler. Then using an ice cream scoop, scoop the brownie mix onto the graham cracker layer filling the cupcake liner half full or more. Bake cupcakes for 15-20 minutes or until set.
- 4 While the cupcakes are baking, make the marshmallow frosting. Heat a double boiler saucepan with two inches of water. Have a mixer with bowl and whisk attachment ready. Place egg whites, sugar and cream of tartar in the top of a very clean double boiler or a heat safe bowl. (Traces of fat from the brownie mix will inhibit the egg whites from whipping.) Whisk constantly until sugar is dissolved and mixture is hot, about 4 minutes. Remove from heat and continue whisking with an electric mixer, If using a stand mixer, pour the egg white mixture into the bowl and whisk until stiff glossy peaks form.
- 5 Pipe marshmallow frosting onto the cooled brownie cupcakes. To brown the frosting, use a kitchen torch (use with care).

Servings: 20

Preparation Time: 40 minutes

Cooking Time: 15 minutes

Inactive Time: 10 minutes

Total Time: 1 hour

Oven Temperature: 350°F

Nutrition Facts

Nutrition (per serving): 260 calories, 112 calories from fat, 13g total fat, 53.1mg cholesterol, 117.6mg sodium, 55.4mg potassium, 35.9g carbohydrates, 1.3g fiber, 22.9g sugar, 3g protein.

Source

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