Brown butter graham cracker blondies topped with dark chocolate ganache and toasted marshmallows.

**PREP TIME:** 30 MINS  
**COOK TIME:** 30 MINS  
**YIELDS:** 16 BARS

**Ingredients**

*Graham Blondie Layer*

- 113 g or ½ cup butter  
- 170 g or ¾ cup brown sugar  
- 1 egg 1 yolk  
- ½ tsp fine sea salt  
- 1 tsp pure vanilla extract  
- 100 g or ¾ cups all purpose flour  
- 130 g graham crackers or 1 packed cup graham cracker crumbs

*Second Layer: Chocolate Ganache*

- 200 g dark chocolate  
- 200 g heavy cream

*Third Layer: Marshmallow*

- Store-bought Marshmallows enough to cover the top layer  
- OR Homemade Marshmallow see this recipe for topping  
- OR Swiss Meringue

**Method**
- Preheat the oven to 350 F. Line an 8” square baking pan with parchment paper.

**To make the graham blondies**

- Brown the butter (place it in a frying pan and cook as it melts then sputters and spits until you can see brown bits at the bottom stir with a rubber spatula or wooden spoon until the butter has gone almost silent and there’s lots of brown bits, immediately remove from heat less it burn). Let cool slightly.
- Grind the graham crackers into a powder using a food processor.
- Add the sugar, salt and vanilla to the butter and whisk to combine. Add the egg and yolk and whisk well, for a full minute. Use a rubber spatula to mix in the graham crumbs and flour.
- Spread the batter into the pan, using the back of the spatula or your hands to flatten it into an even layer. Bake for 20-25 minutes, until browned on the edges. Let cool fully while you make the ganache.

**To make the ganache:**

- Chop the chocolate up very, very finely and set in a heatproof bowl. Heat the heavy cream in a pot over low heat, until it’s steaming and bubbles at the sides. Pour it over the chocolate and stir briefly, then leave it to melt the chocolate for a full minute. Stir until completely smooth and shiny. Pour over the cool blondies and set in the fridge to firm up.
- Once you have your chosen topping on (marshmallow or meringue) use a kitchen torch to toast the top. If you don’t have a kitchen torch you can use your oven’s high broil feature, although you might want to let it cool before slicing.
Homemade Marshmallow Creme (Frosting)

Sally’s Baking Addiction

- **Author:** Sally
- **Prep Time:** 10 minutes
- **Cook Time:** 5 minutes
- **Total Time:** 15 minutes
- **Yield:** 4 cups

**Description**

*Made without all the preservatives and high fructose corn syrup of the store-bought version, this extra creamy and sweet homemade marshmallow creme will quickly become your new favorite. So many uses!*

**Ingredients**

- □ 4 large **egg whites**
- □ 1 cup (200g) **granulated sugar**
- □ 1/2 teaspoon **cream of tartar**
- □ 1 teaspoon **pure vanilla extract**

**Instructions**

1. Place egg whites, sugar, and cream of tartar in a heatproof bowl. Set bowl over a saucepan filled with two inches of simmering water. Do not let it touch the water. (You can use a double boiler if you have one.)
2. Whisk constantly until sugar is dissolved and mixture has thinned out, about 4 minutes. The mixture will be thick and tacky at first, then thin out and appear frothy on top. To test that it’s ready, you can use your finger or an instant read thermometer. Lightly and quickly dip your finger (it’s very hot, be careful) and rub the mixture between your thumb and finger. You shouldn’t feel any sugar granules. If using a thermometer, the temperature should read 160°F (71°C).
3. Remove from heat. (No need to let it cool down before continuing.) Add the vanilla extract, then using a handheld or stand mixer fitted with a whisk attachment, beat on high speed until stiff glossy peaks form, about 5 minutes.

4. Meringue can be spread, piped, or swirled onto cakes, cupcakes, and other confections. Serve immediately OR torch it with a kitchen torch for a delicious toasted marshmallow topping. (Do not place in the oven under the broiler– it will melt.)

5. Cover and store leftovers for up to 2 days in the refrigerator. Baked goods topped with this marshmallow meringue can be left at room temperature for up to 6-8 hours. After that, it’s best to refrigerate or else the topping will begin to wilt. For best taste, texture, and appearance, I do not recommend freezing this.

Notes

1. **Smaller or larger batch**: Recipe may easily be halved, 1.5x, or doubled. Less volume will cook quicker on the stove and beat into stiff peaks quicker. More volume will take a little longer in both steps.

2. **Eggs**: For best success, I recommend using fresh eggs instead of carton egg whites. Here are all my recipes using leftover egg yolks. Success tip: Eggs separate much easier when they’re cold.