

S'MORES BROWNIE MUFFINS

Makes 12

Hands-on time: 20 minutes

Hands-off time: 20 minutes

INGREDIENTS

$\frac{2}{3}$ cup (151g) melted butter

$1\frac{1}{2}$ cups (240g) Selati Golden Brown Sugar

2 large eggs

$\frac{1}{2}$ cup (62g) cake flour

$\frac{3}{4}$ cup (75g) cocoa powder

1 packet (125g) vanilla sandwich cookies

12 white marshmallows

Serving suggestion:

Tea

METHOD

1. Preheat the oven to 180°C and prepare the muffin tin with muffin liners and lightly spray with non-stick spray.
2. Place the melted butter in a large mixing bowl and whisk in the Selati Golden Brown Sugar until combined.
3. Whisk in the eggs, one at a time until fully incorporated.
4. Sieve in the flour and cocoa powder and fold through to create a thick batter. Set aside until needed.
5. Place the vanilla sandwich cookies into a plastic bag and crush into fine crumbs using a rolling pin to bash lightly. Empty the crushed cookies into a bowl and microwave for 30-45 seconds, then stir.
6. Layer the crushed cookies at the bottom of the muffin liners in the muffin tray. Using a tablespoon, add the brownie batter for the second layer in the muffin liners and press the brownie batter down for an even layer.
7. Bake for about 15-20 minutes, before removing the tray from the oven. Change the oven setting to grill and place a white marshmallow on top of each brownie-muffin. Move the oven rack to the highest level before transferring the muffin tray back into the oven. Allow the marshmallow to toast for 1-2 minutes until the marshmallows are golden and toasty.
8. Remove the brownie-muffins and cool for 15 minutes.
9. Serve alongside tea and ENJOY!