



# Chia Brownie Swirl S'more

If you're looking for an extreme chocolate blast, look no further! This wild dessert combines a s'more and a brownie to create a unique treat! The brownie/blondie base uses honey and real graham crumbs for that authentic campfire flavor. Then, the batter is marbelized with chocolate for an extra blast of your favorite flavor. The marshmallow-melted-chocolate topping truly ties it all together.

## Dry Ingredients

3/4 cup flour  
1 cup crushed graham cracker crumbs  
1 tsp baking powder  
1/2 cup (packed) brown sugar  
1 tbsp unsweetened cocoa powder

## Wet Ingredients

4 tbsp butter  
4 tbsp MySeeds Chia Gel  
1/4 cup honey  
1 egg (large works best)  
1 tsp vanilla

## S'more Topping

1/2 cup whipping cream (non-whipped)  
1 and 1/4 cup semi-sweet chocolate chips  
1 cup miniature marshmallows

First, prepare the dry ingredients. In a large bowl, add the flour and baking powder. Then, using a rolling pin or knife handle, crush up the graham crackers (usually about 6 crackers will make 1 cup of crumbs) until you have 1 cup of crumbs. Mix together these dry ingredients and set aside.



In a medium bowl, prepare the wet ingredients. First, melt the 4 tbsp butter, and add the 4 tbsp of Chia Gel. Add the honey, brown sugar, egg and vanilla, and whisk until thoroughly combined. This part will be a dark brown color when finished.

Next, pour the wet mixture into the dry mixture and stir just until combined. The batter will now be thick and lumpy, and about the same color as a graham cracker. Scoop out about 1/3 of this batter into a small bowl-- this part will form the swirl. Add in your 1 tbsp unsweetened cocoa powder to the separated 1/3 of batter and mix it in. Now it's a dark, chocolatey brown.



Drop chocolate batter randomly on top of graham batter...

Pour the graham batter into a greased 8x8 pan and spread it around. Then, drop spoonfuls of the chocolate batter randomly on top until it is all used.

Using a smooth knife, drag through the chocolate to create the marbelized effect. Ready to bake! Bake at 350 for about 30 minutes. (toothpick will come out clean)



Then swirl with a smooth knife for a marbelized effect!



Once the swirl base has baked, it's time to prepare the s'more topping. In a microwave-safe container, add the chips and pour the whipping cream over them. Heat just until melted, then stir to combine and smooth. Pour in the mini-marshmallows and stir to coat. Pour the topping on and spread it over the base.



You've got a triple-delicious brownie s'more dessert! This can be eaten warm, or refrigerated to solidify the chocolate topping.