



Marshmallow Crunch Brownie Bars



Super fudgy brownies topped with a layer of marshmallows and a chocolate, peanut butter and Rice Krispies mixture.

Course	Snack
Cuisine	American
Prep	30 minutes
Cook	30 minutes
Total	1 hour
Servings	24 bars
Calories	340 kcal
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Ingredients

For the Brownie Base

- 4 ounces unsweetened chocolate
- $\frac{2}{3}$ cup unsalted butter
- $1\frac{1}{4}$ cups semisweet chocolate chips, divided
- $1\frac{1}{3}$ cups all-purpose flour
- 1 teaspoon baking powder
- $\frac{1}{2}$ teaspoon salt
- 4 eggs at room temperature
- 2 cups granulated sugar
- 2 teaspoons vanilla extract

For the Marshmallow Layer

- 10.5 ounce bag miniature marshmallows

For the Crispy Chocolate Peanut Butter Layer

- $1\frac{1}{2}$ cups milk 255 grams chocolate chips
- 1 cup smooth peanut butter
- 1 tablespoon unsalted butter
- $1\frac{1}{2}$ cups Rice Krispies cereal

Directions

1. **Make the Brownies:** Preheat the oven to 350 degrees F. Grease a 9x13-inch pan.
2. In a medium saucepan, melt the unsweetened chocolate, butter and $\frac{3}{4}$ cup of the semisweet chocolate chips over medium heat. Stir occasionally while melting. Set aside and cool for 5 minutes.
3. In a large bowl, whisk the eggs thoroughly. Add the sugar and vanilla, and whisk until well blended. Stir the melted ingredients into the egg mixture, mixing well. Sift the flour, baking powder and salt into the mixture and stir well. Fold in the remaining $\frac{1}{2}$ cup semisweet chocolate chips.
4. Pour the batter into the prepared pan, smoothing it into an even layer. Bake for 25 to 30 minutes, or until a toothpick inserted into the corner of the pan comes out with moist crumbs.
5. Remove the brownies from the oven and immediately sprinkle the marshmallows over them. Return the pan to the oven for 3 more minutes.
6. **Make the Crispy Chocolate Peanut Butter Layer:** Meanwhile, place the milk chocolate chips, peanut butter, and tablespoon of butter in a medium saucepan. Melt over low heat, stirring constantly, until completely melted. Remove from heat, add the Rice Krispies and mix well. Allow to cool for 3 minutes.
7. Spread the mixture evenly over the marshmallow layer. Allow to cool to room temperature, then refrigerate for 30 minutes to make it easier to slice. The brownies can be stored at room temperature or in the refrigerator for up to 1 week.

Recipe Notes

- Do not use natural peanut butter, as it is too oily.
- I have made this successfully with Sunbutter (the natural version, with yellow lid) in place of the peanut butter with no issues.
- Since originally making this recipe, my [better-than-box-mix brownies](#) have become my go-to recipe for brownie creations, so I recommend using that one as the base!

Nutritional values are based on one serving

Nutrition Facts	
Marshmallow Crunch Brownie Bars	
Amount Per Serving	
Calories 340	Calories from Fat 144
% Daily Value*	
Total Fat 16g	25%
Saturated Fat 8g	40%
Cholesterol 44mg	15%
Sodium 145mg	6%
Potassium 222mg	6%
Total Carbohydrates 44g	15%
Dietary Fiber 2g	8%
Sugars 29g	
Protein 6g	12%
Vitamin A	7.2%
Vitamin C	1.3%
Calcium	4.5%
Iron	14.7%

* Percent Daily Values are based on a 2000 calorie diet.