



Brownie S'more

Featuring: Ghirardelli® Double Dark Chocolate Brownie Mix 732-6114

Yield: 24 large brownies

This fun twist on the traditional brownie recipe incorporates an elegant meringue topping, graham cracker crust and extra rich Ghirardelli double dark chocolate.

INGREDIENTS

- 5 C. graham cracker crumbs
- 1 C. butter (melted)
- 3 1/2 lb. **Ghirardelli Double Dark Chocolate Brownie Mix 732-6114**
- 12 oz. water (heated, 120°F)
- 12 oz. meringue*
- 8 ea. egg whites (large)
- 2 1/2 C. granulated sugar
- 1 tsp. cream of tartar

METHOD

1. Combine graham cracker crumbs with melted butter and press into a lightly greased half sheet pan.
2. Place water and brownie mix into a bowl and blend to create homogenous mixture.
3. Pour mixture onto graham cracker crust and bake for approximately 30-35 minutes.
4. Cool to room temperature.
5. Pipe meringue rosettes over the entire surface of the brownie and caramelize with a confectionery torch.

*Sub-Recipe for Meringue: Beat egg whites until foam appears. Add cream of tartar and sugar. Continue beating until the egg whites are very stiff. (Yield=1 Qt.)