

Toasted Marshmallow Mini Cauldron Brownies

BERMONTHS BAKES

Prep Time: 25 minutes

Bake Time: 10–13 minutes

Chill Time: 15–20 minutes

Yield: About 24 mini brownies



Ingredients

Brownie Cups

- 1 box brownie mix
- Eggs, oil, and water called for on the box

Marshmallow Filling

- 1–1½ cups marshmallow fluff

Chocolate Skulls

- Chocolate melting wafers
- Mini skull silicone mold
- Crushed chocolate graham crackers, optional

Instructions

1. Prepare the brownie mix according to the package directions. Heat the oven to the temperature listed on the box. Grease a mini muffin pan.
2. Fill each mini muffin cup about two-thirds full with brownie batter.
3. Bake for 10–13 minutes, or until the edges are set. Begin checking early, since oven times can vary.
4. While warm, gently press an indentation into the center of each brownie. Let the brownie cups cool completely.
5. Melt the chocolate wafers and fill the mini skull mold. Chill until firm, then carefully unmold the chocolate skulls.
6. Pipe marshmallow fluff into each cooled brownie cup. Lightly toast the tops with a kitchen torch.
7. Place a chocolate skull on each brownie. Sprinkle with crushed chocolate graham crackers, if desired.

Tip: Torch the fluff before adding each chocolate skull so the chocolate stays firm.

by Michelle | Seasonal Baking