

# SMores Brownie Cookies

## Ingredients

- 1 box family sized box, fudge brownie mix (9×13 size)
- ¼ cup butter, melted
- 4 oz. cream cheese, softened
- 1 egg
- 1 sleeve of Graham Crackers (Set aside for the end)

## Marshmallow Cream Topping

- 1 (7-ounce) container marshmallow fluff
- ½ cup butter, at room temperature
- 1 cup powdered sugar
- ¾ teaspoon vanilla extract

## Instructions:

1. Preheat your oven to 350\* degrees. In a stand up mixer, beat the brownie mix, butter, cream cheese, and egg. (You can do this by hand but it's a workout!) The dough will be a thick.
2. Scoop the dough onto an ungreased cookie sheet. Bake for the cookies for about 11 minutes. You don't want to overcook them so pay attention.
3. While the cookies are baking, make the marshmallow cream. Mix the marshmallow cream, butter, sugar, and vanilla until it is completely combined. (A stand up mixer is better for this too but you can handle it by hand!)
4. **Let the cookies cool completely before you top them with the marshmallow cream or it will melt and fall off.**
5. Once cooled, add about a teaspoon of the marshmallow cream on the top. Repeat until all the cookies have the marshmallow cream. If you have extra you can go back and add more.
6. Add the graham crumbs to a small sandwich bag and smash it to crumbs. Sprinkle the graham cracker crumbs on top of the marshmallow cream topping. (Tip - do this right away so the graham cracker stick to the cookies.)