



# BROWNIES

## WITH SMORESTOPPING

**Ingredients:**

150 gr butter + extra for greasing  
400 gr dark chocolate  
500 gr sugar  
1 shot of espresso  
8 eggs  
250 gr flour  
150 gr white marshmallows

**REQUIREMENTS:**

Kamado  
pro set  
heat resistant pan or baking pan  
whisk  
spatula  
sieve

**Kamado set up:**

indirect heat

Heat up your Kamado to 150 °C and place the pro set.

Put both heat deflectors in the bottom of the pro set and place the grill grid on top at the highest level of the multilevel lift. After this, let your Kamado heat up further to 180 °C.

Then grease the pan or baking tin with butter and heat it on the grid.

Break the chocolate into small pieces and add these to the butter together with the espresso. Melt the chocolate in the butter.

Then beat the eggs with the sugar until you have a light mixture. Add the chocolate to the egg mixture and fold it in. Then sift in the flour and mix everything again.

Then add everything to the baking tin. Bake the brownie for 25 minutes on indirect heat. Place the marshmallows on top of the brownie and bake for another 5 minutes until the marshmallows start to melt.

