**S’mores Brownie Bites Recipe**

**Ingredients:**

* 18 ounce package brownie mix
* ⅓ cup vegetable oil
* ¼ cup coconut milk
* 1 large egg
* 1 cup crumbled graham crackers
* 5 tablespoons unsalted butter, melted
* 1 ½ cup mix mush-melo & regular marshmallows to preference
* hot fudge sauce, optional

**Instructions:**

1. Preheat the oven to 350°F.
2. Prepare the brownie batter according to package directions but instead of water, substitute with equal parts whole milk. Add the milk, egg, and vegetable oil to the brownie mix and use a rubber spatula to incorporate until you have a thick batter consistency.
3. To a food processor, add the graham crackers and blend until you have a sand-like consistency. Transfer to a bowl, add the melted butter, and mix together well.
4. Using a non-stick cupcake tray, add 1 to 2 tablespoons of the graham cracker mix to each cup. Press down well to form a crust. Add a dollop of brownie batter on top so each cup is now around 2/3 full to the top.
5. Transfer to the oven and bake for 12 to 15 minutes until the brownies are set in the middle, then use a spoon or any small round surface like your finger to make a small indent in the center.
6. Add a few mini marshmallows in the center and use a torch to toast them. Optional, add a drizzle of hot fudge sauce on top and a sprinkle of graham cracker crumbles - and enjoy!