**Smores Dark Chocolate Brownie**

**Ingredients** Yield: 2 ramekins

* ¼ c Butter
* 1.75 oz Dark Chocolate
* 3/8 ea Whole Egg
* 5/8 ea Egg Yolk
* 2.5 oz Sugar
* ¼ c Brown Sugar
* 3/8 T Vegetable Oil
* ¼ T Vanilla
* 1/16 T Salt
* 1.75 oz All Purpose Flour
* ¼ c Cocoa Powder

\*\*\*\*1/2 cup marshmallow fluff & will need blow torch

**Method**

1. Prepare full sheet pan with parchment and pan extender
2. Melt butter then add chocolate, mix till smooth
3. Mix whole eggs, yolks, sugar and brown sugar until incorporated
4. Mix butter mixture with the egg mixture, add oil and vanilla
5. Sift together the salt, all purpose flour and cocoa
6. Add flour mixture to wet mixture, mix till incorporated
7. Pour into prepared sheet pan and bake at 350°f oven for 40 minutes