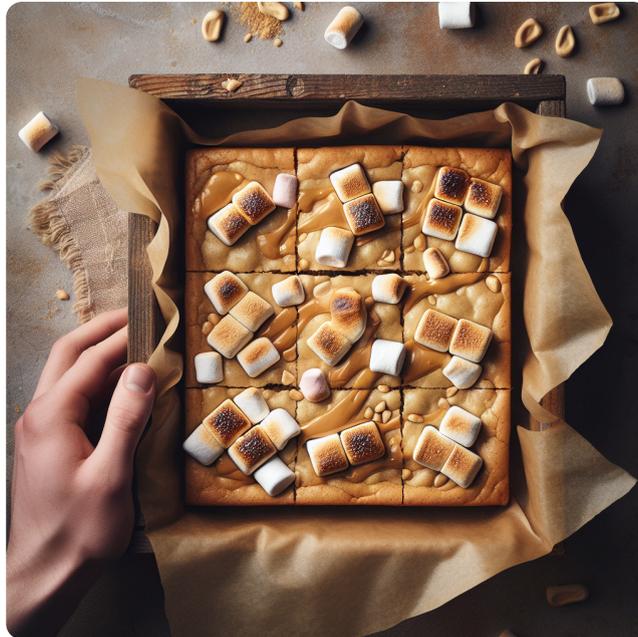


Toasted Marshmallow Peanut Butter Blondies



Imagine warm, gooey peanut butter blondies with toasted marshmallows on top — like a campfire and a bake sale had a lovechild. They're rich, chewy, slightly nostalgic, and totally show-offable without breaking a sweat.

Ingredients

- 1/2 cup (1 stick) unsalted butter, melted
- 1 cup packed light brown sugar
- 1/2 cup creamy peanut butter (natural works, just stir it smooth)
- 2 large eggs
- 1 tsp vanilla extract
- 1 cup all-purpose flour
- 1/2 tsp baking powder
- 1/4 tsp salt
- 1 cup mini marshmallows (regular can be cut into smaller pieces)
- 1/2 cup semi-sweet chocolate chips
- Optional: flaky sea salt for topping

Instructions

1. Preheat your oven to 350°F (175°C). Grease or line an 8x8-inch pan with parchment paper.
2. In a large bowl, stir together melted butter and brown sugar until smooth. Add peanut butter and mix until fully combined.
3. Whisk in eggs and vanilla until the batter is silky.
4. Add flour, baking powder, and salt. Stir gently just until no streaks remain.
5. Fold in chocolate chips. Pour the batter into your prepared pan and smooth out the top.
6. Sprinkle mini marshmallows evenly on top — don't be shy; they'll puff and toast beautifully.

7. Bake for 25–30 minutes, or until the edges are golden and a toothpick in the center comes out with just a few moist crumbs.
8. Let them cool in the pan for at least 15 minutes before slicing. If you like sweet-salty vibes, sprinkle with a bit of flaky salt while warm.
9. Cut into 9 squares and serve with cold milk, vanilla ice cream, or straight-up joy.

Servings: 9

Nutrition

- **calories:** 310
- **protein:** 5
- **carbs:** 33
- **fat:** 18
- **fiber:** 2
- **sugar:** 22