

LAY'S® Mochi Brownies

Ingredients

- 3 cups LAY'S® Classic Potato Chips
- 1 cup granulated sugar
- 1/2 cup unsweetened cocoa powder, sifted
- 1/2 cup unsalted butter, melted
- 2 eggs
- 1 ½ cups evaporated milk
- 1 cup mini marshmallows, divided
- 1 cup mini gluten-free pretzel sticks, divided
- 1 cup mochiko (sweet rice flour)

How to make it

1. Preheat oven to 350°F.
2. Line 9-inch square baking dish with parchment paper, with paper overhanging sides.
3. Using fingertips, lightly crush LAY'S® Classic Potato Chips. Reserve 1/2 cup for garnishing.
4. In large bowl, whisk together sugar, cocoa powder and melted butter. Whisk in eggs until blended. Whisk in evaporated milk until incorporated. Stir in remaining crushed potato chips, half the marshmallows and half the pretzels. Stir in mochiko flour until incorporated.
5. Scrape batter into prepared pan. Sprinkle with reserved 1/2 cup potato chips, remaining marshmallows and remaining pretzels.
6. Bake for 50 to 60 minutes or until tester inserted into center of brownie comes out clean. Let cool completely. Remove from pan and cut into squares to serve.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
15 min	50 min	65 min	16

Made with



LAY'S® Classic Potato Chips