



Trifecta Treat bars

Makes 18 to 36 bars, depending on size.

For the brownie layer:

- 1 stick butter, softened, plus more for the pan
- 1 cup granulated sugar
- ½ cup packed dark brown sugar
- 2 large eggs
- 2 teaspoons pure vanilla extract
- ¾ cup flour
- ½ cup unsweetened cocoa powder
- ¼ teaspoon salt

For the cookie layer:

- 1 stick butter, softened
- ¾ cup packed dark brown sugar
- 2 tablespoons granulated sugar
- 1 large egg
- 1 teaspoon pure vanilla extract
- 1½ cups flour
- ½ teaspoon baking soda
- ½ teaspoon salt
- 1 cup mini chocolate chips

For the marshmallow cereal layer:

- 3 tablespoons butter, plus more for your hands
- 1 10-ounce bag mini marshmallows
- 3 cups crisp rice cereal

For the garnish (optional):

- Melted chocolate and more mini chips

Heat the oven to 325 degrees. Line a 9-inch square, 2-inch-deep baking dish with foil, leaving an overhang; butter the foil. You will use the foil to lift the bars from the pan.

Make the brownie layer: Beat the butter, granulated sugar and brown sugar in a bowl with a mixer on medium speed until creamy, Add the eggs and vanilla; mix until combined. Beat in the flour, cocoa powder and salt. Spread in the prepared pan.

Make the cookie layer: Beat the butter, brown sugar and granulated sugar until creamy. Add the egg and vanilla and mix until combined. Reduce the mixer speed to low; beat in the flour, baking soda and salt. Stir in the chocolate chips. Gently spoon and spread the cookie dough on top of the brownie batter.

Bake until a toothpick inserted into the center comes out clean, 35 to 40 minutes. Transfer to a rack and let cool completely in the pan.

Make the marshmallow cereal layer: Do this right before adding to the pan; if you make it too soon it will harden. Melt the butter in a large saucepan over medium heat. Add the marshmallows; stir until melted. Remove from the heat and stir in the cereal. Let cool slightly.

Butter your hands, then press the cereal mixture on top of the cookie layer.

Refrigerate until set, about 30 minutes. Cut into 3 inch squares or 1½ inch bars. Top with melted chocolate and a sprinkle of mini chips if desired.