

# Rocky Road Brownies



Preparation: **20 min.**

Baking time: **45-50 min.**

Oven temperature: **350°F**

Yields: **16**

## INGREDIENTS:

- 3 oz. unsweetened chocolate
- ½ cup butter or margarine
- 2 cups granulated sugar
- 4 eggs
- 2 tsp. vanilla
- 1 cup all-purpose flour
- ½ tsp. salt

## Topping:

- 3 Tbsp. butter or margarine
- 1 cup (6-oz. pkg.) semisweet chocolate pieces
- 2 cups miniature marshmallows
- ½ cup coarsely chopped walnuts

**Health Note:** To reduce calories, use 1 cup marshmallows; omit walnuts.

**Microwave Tips:** Melt chocolate and butter in a microwave-safe bowl at MEDIUM power for 3 min.

## PREPARATION:

- 1 For brownies, melt chocolate and butter in saucepan over very low heat, stirring constantly.
- 2 Remove from heat. Stir in sugar.
- 3 Beat in eggs, one at a time, beating well. Blend in vanilla.
- 4 Combine flour and salt. Add to mixture. Blend well.
- 5 Spread batter in greased 9-inch square baking pan.
- 6 Bake at 350°F for 45 to 50 minutes.
- 7 Cool in pan on rack for 10 minutes.
- 8 Meanwhile, melt butter and chocolate in saucepan for topping.
- 9 Sprinkle brownies evenly with marshmallows and walnuts. Return to oven. Bake for another 3 minutes. Drizzle with melted chocolate.
- 10 Cool in pan. Cut into squares or rectangles.

All nutritional information is per single serving.

Protein.....4 g

Carbohydrates.....46 g

Calories .....337 each

Fat .....17 g

Calcium .....19 mg

Sodium .....159 mg

Cholesterol .....52 mg