

ROCKY ROAD BROWNIES

The marshmallows, nuts and chips topping these chocolaty brownies not only look tasty, they stimulate your senses with lots of flavors and textures. That makes these brownies especially tempting when you need an appetite booster.

ACTIVE: 20 MINUTES

TOTAL: 3 HOURS

(including cooling time)

TO MAKE AHEAD: Prepare through Step 3; refrigerate for up to 12 hours. Store brownies in an airtight container for up to 2 days.

 VEGETARIAN

- 1 cup less 1 tablespoon all-purpose flour
- $\frac{1}{4}$ teaspoon baking powder
- $\frac{1}{4}$ teaspoon salt
- $4\frac{1}{2}$ tablespoons unsalted butter
- $\frac{1}{2}$ cup plus 1 tablespoon unsweetened cocoa powder
- $1\frac{1}{4}$ cups sugar
- 1 large egg
- 2 large egg whites
- 2 teaspoons vanilla extract
- 8 marshmallows
- $\frac{2}{3}$ cup coarsely chopped walnuts *or* pecans
- $\frac{1}{3}$ cup chopped bittersweet *or* semisweet chocolate *or* large chocolate chips

- 1.** Line the bottom and sides of an 8-inch-square baking pan with parchment paper or foil coated with cooking spray. (Leave enough of an overhang to be able to lift the brownies out of the pan later with the liner.) If you don't plan to let the batter rest at the end of Step 3 before baking, position a rack in center of oven and preheat to 350°F.
- 2.** Thoroughly whisk flour, baking powder and salt in a small bowl.
- 3.** Melt butter in a medium saucepan until sizzling. Remove from the heat and stir in cocoa, then sugar. (The mixture will look like a mass of very dark brown sugar.) Add egg, egg whites and vanilla. Stir briskly until smooth and glossy. Stir in the flour mixture until just incorporated. Then stir briskly for about 50 strokes. Scrape the batter into the prepared pan and spread it evenly. The batter will be very shallow in the pan. If you have time, cover the pan and refrigerate for a few hours or up to 12 hours. (This hydrates the cocoa powder and flour and brings all the flavors into sharper focus.) Remove from the refrigerator about 30 minutes before baking; preheat oven to 350°F.
- 4.** Quarter marshmallows with an oiled knife. Distribute the pieces over the batter, pressing them in. Distribute nuts and

chocolate (or chips) around the marshmallows.

5. Bake the brownies until the marshmallows are golden brown, 25 to 35 minutes. (If you can find a place to test for doneness where there is no melted chocolate or marshmallow, a toothpick should come out with some moist, gooey batter clinging to it. Brownies in a metal pan will bake faster than those in a glass pan; if you're unsure, bake a few minutes longer to make sure the brownies are done in the middle.) Let cool completely in the pan on a wire rack for about 2 hours. Lift the ends of the pan liner and transfer to a cutting board. Cut into 16 brownies.

SERVES 16: ONE (2-INCH) BROWNIE EACH

Calories 190, **Fat** 8g (sat 3g), **Cholesterol** 22mg, **Carbs** 29g, **Total sugars** 20g (added 19g), **Protein** 3g, **Fiber** 2g, **Sodium** 60mg, **Potassium** 89mg.

CHOCOLATY-GOOEY
ALERT: Don't cut before
they're fully cooled!

