



## Chunky Hunky Rocky Road Brownies

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prep time:  
15 minutes\*

cook time:  
23 minutes

\*cool time extra  
makes 16 large  
brownies

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### grocery list

all-purpose flour  
sugar and baking soda  
eggs  
**Morton & Bassett Pure Vanilla Extract**  
ShopRite butter  
ShopRite semi-sweet chocolate chips  
ShopRite pecans and walnuts  
heavy cream  
miniature marshmallows

# chunky hunky rocky road brownies

## Enova Oil

1 cup all-purpose flour

$\frac{3}{4}$  cup sugar

$\frac{1}{4}$  tsp. baking soda

2 eggs, slightly beaten

1 tsp. **Morton & Bassett Pure Vanilla Extract**

$\frac{1}{3}$  cup butter, cut into pieces

2 cups ShopRite semi-sweet chocolate chips

$\frac{3}{4}$  cup chopped ShopRite pecans

$\frac{3}{4}$  cup chopped ShopRite walnuts

$\frac{1}{2}$  cup ShopRite semi-sweet chocolate chips

2 tbsp. ShopRite butter

1 tbsp. heavy cream

1  $\frac{1}{2}$  cups miniature marshmallows

1. Preheat oven to 350°F. Oil 13x9x2-inch baking pan with **Enova Oil**; set aside. Stir together flour, sugar, and baking soda in small bowl; set aside. Combine eggs, 3 tablespoons water, and vanilla in separate small bowl; set aside.
2. In large saucepan, combine  $\frac{1}{3}$  cup butter pieces and 1 cup chocolate chips. Cook over low heat, stirring frequently, until mixture is smooth. Blend in egg and flour mixture. Stir in 1 more cup chocolate chips, pecans, and walnuts. Spread in prepared pan. Bake 23 to 25 minutes or until pick inserted in center comes out clean.
3. Meanwhile, during last 5 minutes of baking time, melt remaining  $\frac{1}{2}$  cup chocolate chips, 2 tablespoons butter and cream in small saucepan over low heat, stirring frequently.
4. Sprinkle marshmallows over brownies as soon as baking time elapses. Return to oven for 30 seconds or just until marshmallows puff; remove from oven. Drizzle with chocolate mixture; swirl lightly to mix marshmallows and chocolate. Cool completely.

Per Serving: 301 calories, 37g carbohydrate, 4g protein, 18g fat, 3g fiber, 43mg cholesterol, 82mg sodium

## cook's journal

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## kitchen tools

dry measuring cups

measuring spoons

cutting board

chef's knife

13x9x2-inch baking pan

small bowls

large saucepan

spatula

small saucepan

spoon

## recipe note

Chocolate can scorch easily when melting in a saucepan, so stir frequently. Or, microwave chocolate chips on LOW setting just until they start to melt; remove and stir to finish the process.

## a good idea

Slide cut brownies into clear plastic sandwich bags; tie shut with festive ribbon for a sweet gift.

