

## ROCKY ROAD FUDGE BROWNIES

2 large eggs	16 regular-size marshmallows, cut in halves or quarters
½ cup (1 stick) butter, melted, cooled	2 ounces (2 squares) unsweetened chocolate
2 ounces (2 squares) unsweetened chocolate, melted, cooled	¼ cup (½ stick) butter
¾ cup sugar	1½ cups confectioners' sugar
1 teaspoon vanilla	¼ cup half-and-half
¾ cup all-purpose flour	1 teaspoon vanilla
¼ teaspoon salt	
¼ teaspoon baking powder	
½ cup pecan halves or walnuts, coarsely chopped	

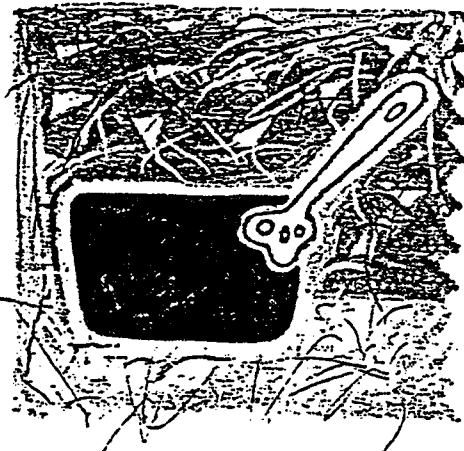
PREHEAT OVEN to 350°F. Adjust oven rack to middle position. Lightly spray or grease 9-inch square baking pan.

Beat eggs in large bowl of electric mixer until foamy. Beat in ½ cup melted butter and 2 ounces melted chocolate, sugar, and vanilla, then flour, salt, and baking powder just until thoroughly combined. Stir in nuts.

Spread batter evenly in prepared pan. Bake for 15 to 20 minutes or just until tester inserted in center comes out slightly moist; do not overbake. Remove pan from oven, top with marshmallows, then return to oven for 2 minutes – no longer. Transfer to rack and cool in pan.

Meanwhile, in small heavy saucepan over very low heat, melt 2 ounces chocolate and ¼ cup butter. Remove from heat and whisk in confectioners' sugar (if lumpy, sift through a sieve), half-and-half, and vanilla until smooth. Drizzle frosting over top, leaving marshmallows showing here and there. Cool completely. Cut into bars or squares. Makes about 16 brownies.

**F**udge brownies with big chunks of marshmallows and chopped pecans – no wonder they're so popular! ♦ Some cooks will be tempted to use miniature marshmallows, but rocky road aficionados prefer hand cut, large pieces. ♦ Melt the butter and chocolate together in a small heavy saucepan over very low heat.



s a u c e p a n

All the Best Cookies by

Joie Warner,  
Hearst Books, New York,  
1994.