



Start Your Brownie Journey with a Box Mix

Goey, Chewy Rocky Road Fudge Brownies

Some brownies have it all in a hodge-podge style

- 1 (18.75 oz) box premium brownie mix
- Follow Ingredients from the brownie mix box
- 1-1/2 cups white miniature marshmallows
- 1/2 cup chopped pecans, divided
- 1-ounce unsweetened chocolate
- 3 Tablespoons unsweetened almond or low-fat milk
- 1/4 cup unsalted butter
- 2 cups confectioners' sugar, sifted
- 1/2 Tablespoon pure vanilla
- 1 Tablespoon unsweetened almond or low-fat milk
- 1 ounce milk chocolate, broken into irregular sized small pieces

1. Line a 9-inch baking pan with foil, making sure that two opposite ends extend over the sides for easier removal. Preheat oven to the temperature recommended on the package. (Our package said 325 degrees F.)

2. Prepare the brownie mix according to the package directions for a 9-inch square baking pan. Bake according to the package directions.
3. Remove from oven; sprinkle miniature marshmallows over hot brownies. Sprinkle 1/4 cup chopped pecans over brownie top.
4. Prepare the Chocolate Frosting: Combine unsweetened chocolate, low fat milk, and butter in a saucepan; cook over low heat until chocolate and butter melt; stir often.
5. Remove from heat; place in a mixing bowl. Add confectioners' sugar and vanilla; beat at low speed until smooth. If the frosting becomes too thick, add a tablespoon of milk; stir until desired consistency.
6. Spoon the frosting over the marshmallows, allowing some of them to peek out. Garnish with chopped milk chocolate pieces and remaining 1/4 cup chopped pecans. Cool brownies in the pan; place in the refrigerator until the chocolate is firm.
7. Remove brownies from pan; loosen, remove, and discard foil. Cut into 16 squares to serve. Yield: 16 brownies

Cook's Note: I used an 18.75 oz. box Ghirardelli Chocolate Supreme Premium Brownie Mix (which contains chocolate syrup) I added 1/4 cup water, 1/3 cup avocado oil, and 1 egg to the mix. I baked it in 9-inch greased foil lined square pan at 325 degrees F. for 40 minutes.

You can use any brownie box mix, just watch the pan size since baking it in a bigger pan would use more topping ingredients.

About the Recipe: This is a flavor combo that most people love. The dense fudgy brownie base is easy to make from a package mix. Then just simply top the brownies while hot with marshmallows, pecans, spoonfuls of fudgy frosting, cracked chunks of milk chocolate, and more cobblestone nuts. These brownies are known to be gooey, chewy, crunchy, and oh so, fudgy.

History of Rocky Road Flavor Combo:

The flavor Rocky Road has had a long history that started in Australia sometime around 1853. After making the long trip from Europe, many candies and sweets were less than desirable. Businessmen thought of ways to sell them: mixing all the ingredients together. This new treat was sold in and around Melbourne as "Rocky Road" due to the tumultuous journey required to transport it.

Across an ocean and some 70 years later, the name appeared again, but this time in a more refreshing form. In 1929, William Dreyer used his wife's scissors to cut up marshmallows and walnuts, which he then mixed into his chocolate ice cream. Later that year, when the stock market crashed, the name of the flavor became Rocky Road, "to give folks something to smile about." For More Information See:

<https://www.cheesecake.com/Blog/post/How-Rocky-Road-Got-Its-Name.aspx>