



ROCKY ROAD BROWNIES

190g unsalted butter, softened in microwave
250ml treacle brown sugar
2 eggs
250ml flour
80ml cocoa powder
2ml baking powder
80ml milk
100g dark chocolate
500g dark chocolate, melted (extra for the top)
200g marshmallows, halved

Preheat the oven to 160°C.

Spray a lamington dish or foil container and line with some baking paper. Spray the baking paper.

Beat the softened butter and sugar with a mix master until light and creamy. Add eggs, one at a time. Then sift the flour, cocoa powder and baking powder, and fold into the mixture. Then stir in the milk. Add the 100g melted dark chocolate.

Pour into the lined baking tin and bake for about 25 minutes. Remove from oven. Place cut marshmallows on top and place back in oven for another 5 minutes. Then remove from oven. Spread with 500g dark chocolate and cool entire brownie in the fridge to set the chocolate on top. Cut into squares.