



Microwave Rocky Road Brownie Dessert

This warm, spoonable sweet treat makes a luscious base for an ice cream sundae.

Ingredients:

1	cup (250 mL) walnut halves, toasted
$\frac{3}{4}$	cup (175 mL) all-purpose flour
$1\frac{1}{2}$	tsp (7 mL) baking powder
$\frac{1}{4}$	tsp (1 mL) salt
$\frac{3}{4}$	cup (175 mL) butter (1½ sticks)
4	oz (125 g) unsweetened chocolate
$1\frac{1}{2}$	cups (375 mL) sugar
3	eggs
16	large marshmallows
20	milk chocolate kisses, unwrapped
	Vanilla ice cream (optional)

Directions:

1. Coarsely chop walnuts using **Chef's Knife**. Place walnuts in **(1-cup/250-mL) Prep Bowl**; set aside. Combine flour, baking powder and salt in **Small Batter Bowl**. Cut butter into pieces and chop unsweetened chocolate; place butter and unsweetened chocolate into **Classic Batter Bowl**. Microwave, uncovered, on HIGH 1–2 minutes or until mostly melted, stirring every 30 seconds.
2. Add sugar and eggs to chocolate mixture; whisk until smooth using **Stainless Whisk**. Fold in flour mixture and $\frac{1}{2}$ cup (125 mL) of the walnuts until incorporated using **Small Mix 'N Scraper**[®]. Pour batter into **Deep Covered Baker**, spreading evenly. Microwave, uncovered, on HIGH 5–7 minutes or until wooden pick inserted in center comes out clean and edges are firm. Carefully remove baker from microwave using **Silicone Oven Mitts**.
3. Meanwhile, snip marshmallows in half crosswise using **Professional Shears**. Top brownie with marshmallows, chocolate kisses and remaining $\frac{1}{2}$ cup (125 mL) walnuts. Microwave, covered, on HIGH 1–2 minutes or until marshmallows start to soften. Remove baker from microwave. Let stand, covered, 5 minutes. Spoon onto plates; serve with ice cream, if desired.

Yield: 12 servings

U.S. Nutrients per serving: Calories 420, Total Fat 26 g, Saturated Fat 13 g, Cholesterol 85 mg, Sodium 230 mg, Carbohydrate 48 g, Fiber 3 g, Protein 6 g

Cook's Tips: To toast walnuts, place walnuts in **Large Micro-Cooker**[®]; microwave, uncovered, on HIGH 3–5 minutes or until toasted, stirring every 30 seconds.

To bake in a conventional oven, prepare brownie batter as directed in Steps 1 and 2. Pour batter into baker. Bake, uncovered, at 350°F (180°C) 42–46 minutes or until wooden pick inserted into center comes out clean. Top with marshmallows, chocolate candies and remaining walnuts. Cover and bake an additional 5 minutes or until marshmallows start to soften. Let stand, covered, 5 minutes.