

Rocky Road Kick Ass Brownies

<http://userealbutter.com/2007/08/29/rocky-road-brownies-recipe/>

1 1/4 cups cake flour
1/4 cup unsweetened alkalized cocoa powder
1/4 tsp baking powder
1/4 tsp salt
10 large marshmallows, cut into 8ths
1 cup (2 sticks) unsalted butter, melted and cooled to tepid
4 oz. unsweetened chocolate, melted and cooled to tepid (use gentle heat)
4 large eggs
2 cups superfine sugar
2 tsps pure vanilla extract
1/2 cup coarsely chopped macadamia nuts (plus extra for topping)

Preheat oven to 325°F. Grease a 9x9x2-inch pan with butter or nonstick spray. Sift flour, cocoa, baking powder and salt on a sheet of wax paper. Toss the marshmallow pieces with 2 teaspoons of the sifted mixture (you will need to pull the sticky guys apart to coat each one individually). Whisk melted butter and melted chocolate in mixing bowl until well-combined. In a large mixing bowl, whisk eggs for 1 minute. Add sugar and whisk for 45 seconds until just incorporated (do not whisk in air). Blend in the butter-chocolate mixture. Blend in the vanilla. Sift the flour mixture over the wet ingredients and slowly stir it in until flour is absorbed. Stir in the marshmallows and mac nuts. Pour batter into baking pan and smooth. Sprinkle extra mac nuts on top. Bake for 35-40 minutes or until set. Cool brownies completely in pan. Refrigerate brownies for 2 hours. Cut brownies into serving sizes.