



Skillet Rocky Road Blondie

with Marshmallows & Almonds



40-50min



2 Servings

Hold on to your seats, because things are about to get rough—in the best way possible. We spiked this blondie with chocolate chips, almonds, and marshmallows for a crunchy/chewy surprise in every bite. And while the road may be rocky, this dessert couldn't be easier to make. Just throw your ingredients into a skillet and you're on your way to flavortown. We've got you covered! (2-p plan makes 8 blondies; 4-p plan makes 16)

WHAT WE SEND

- 5 oz dark brown sugar
- 5 oz self-rising flour ¹
- 3 oz chocolate chips ^{6,7}
- 2 (1 oz) mini marshmallows
- 2 (1 oz) salted almonds ¹⁵

WHAT YOU NEED

- 1 stick (8 Tbsp) unsalted butter ⁷
- 1 large egg ³
- kosher salt

TOOLS

- small (8") ovenproof skillet

ALLERGENS

Wheat (1), Egg (3), Soy (6), Milk (7), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 360kcal, Fat 19g, Carbs 45g, Protein 4g



1. Prep oven & melt butter

Preheat oven to 350°F with a rack in the center.

Melt **1 stick (8 tablespoons) unsalted butter** in a small (8") ovenproof skillet over medium heat, about 3 minutes. Remove from heat and let cool for 5 minutes.



2. Make batter

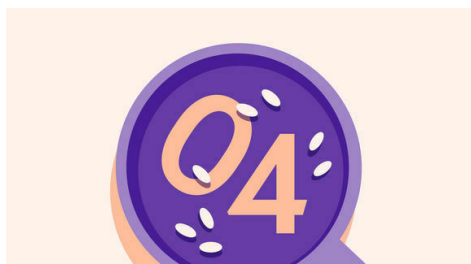
Roughly chop **almonds**.

To skillet with **melted butter**, add **1 large egg**, **brown sugar**, and **¼ teaspoon salt**. Whisk until mixture is thick and smooth, about 1 minute. Add **self-rising flour** and gently stir until just combined. Fold in **half each of the chocolate chips**, **chopped almonds**, and **marshmallows**.



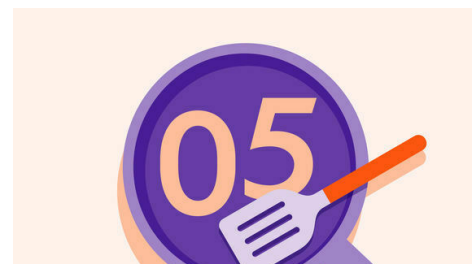
3. Bake blondie

Bake **blondie** on center oven rack until top looks shiny, deeply golden, and set, and a toothpick inserted into the center comes out mostly clean, about 20 minutes (do not overbake).



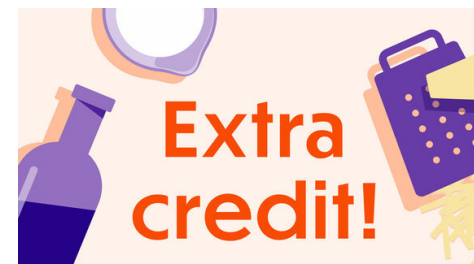
4. Add toppings

Remove **blondie** from oven and turn oven off. Sprinkle **remaining almonds**, **marshmallows**, and **chocolate chips** over top. Return skillet to oven and let sit until marshmallows and chocolate chips are softened but not melted, 2–5 minutes.



5. Serve

Let **rocky road blondie** cool completely before slicing into pieces and serving. Enjoy!



6. Serve it à la mode!

We never turn down vanilla ice cream, and these warm blondies make a pretty perfect base.