

DINNERLY



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 one skillet. We've got you covered! (2p-plan makes 8 blondies; 4p-plan makes 16—nutrition reflects 1 blondie)

WHAT WE SEND

- 5 oz dark brown sugar
- 5 oz self-rising flour ⁵
- 3 oz chocolate chips ^{2,3}
- 2 (1 oz) mini marshmallows
- 2 (1 oz) roasted almonds ⁴

WHAT YOU NEED

- 1 stick (8 Tbsp) unsalted butter ²
- 1 large egg ¹
- kosher salt

TOOLS

- small (8") ovenproof skillet

ALLERGENS

Egg (1), Milk (2), Soy (3), Tree Nuts (4), Wheat (5). 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).



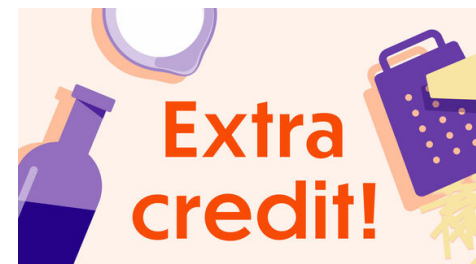
4. Add toppings

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.