



Anna Olson’s Warm Skillet Brownies

Serves 8 to 12

Prep Time: 10 minutes

Cook Time: 25 to 30 minutes



Directions

Preheat the oven or grill to 350°F (180°C). Grease a 9-inch (23 cm) skillet or round baking pan well.

Melt the butter and chocolate together in a small saucepan over low heat, stirring constantly until smooth (or melt the two together in the microwave, stirring every 10 seconds). Transfer to a large bowl.

Whisk in the sugar, followed by the eggs one at a time, and the vanilla. Sift in the flour, cocoa powder, salt and baking powder and add all at once, stirring until blended. Stir in 1 cup (250 mL) of the sweet treats and then scrape into the skillet or pan, spreading to level it.

Bake the brownie for 20 to 25 minutes, until the edges lift up and the top of the brownie loses its shine. If using a grill, keep the grill lid down during the baking process. If using a gas grill, try and place the pan off the direct heat source. Remove the brownie from the oven/grill and increase the heat to 400°F (200°C). Arrange the marshmallows and remaining ½ cup (125 mL) of sweet treats on top of the brownie and return to the oven for about 5 minutes to brown the marshmallows. If you can’t make the grill hotter (i.e., charcoal grill), let the brownies bake an additional 5 minutes to melt and brown the marshmallows)

Let the brownie cool in the pan on a rack for 15 minutes before drizzling with warm fudge and/or butterscotch sauce and spooning into bowls to serve with a scoop of ice cream. While best served warm, these brownies can be cooled in the pan (do not top with sauce), cut into squares, and stored in an airtight container at room temperature for up to 3 days.

From *Baking Day with Anna Olson, Appetite by Random House, 2020*

Ingredients

- ½ cup (115 g) unsalted butter
- 4 oz (120 g) dark couverture/baking chocolate, chopped
- 1 cup (200 g) granulated sugar
- 2 large eggs, room temperature
- 1 tsp vanilla extract
- ⅓ cup (50 g) all-purpose flour
- ¼ cup (30 g) cocoa powder
- ½ tsp fine salt
- ¼ tsp baking powder
- 1½ cups (375 mL) coarsely chopped sweet treats, such as cookies, candies, chocolate bars, chocolate chips, etc.
- 10 to 12 large marshmallows, cut in half
- Warm chocolate fudge sauce and/or butterscotch sauce, for serving
- Vanilla ice cream, for serving