

Rocky Road Brownie Pizza



PREPARATION TIME
15 minutes



COOKING TIME
25 minutes



PERFECT PARTNER
chocolate syrup



Use leftover coconut as a topping for desserts. Place on a baking sheet. Toast in a 325°F oven, tossing occasionally, until golden brown, about 10 minutes. Refrigerate in an airtight container.

SHOPPING LIST

- unsweetened chocolate
- mixed nuts • coconut flakes
- miniature marshmallows
- peanut butter chips

ON HAND

- butter • egg • flour • sugar
- salt • vanilla extract

INGREDIENTS

- 2/3 cup all-purpose flour
- 1/2 teaspoon salt
- 2 ounces unsweetened chocolate
- 1/4 cup butter or margarine, melted
- 1 cup sugar
- 1 egg
- 1 teaspoon vanilla extract

TOPPING:

- 1/4 cup chopped mixed nuts
- 1/3 cup peanut butter chips or milk chocolate chips
- 1/3 cup miniature marshmallows
- 1/4 cup coconut flakes

SERVES **8**

COOKIN' Express

- Melt leftover peanut butter chips and drizzle over pound cake or angel food cake for a speedy dessert.
- Use marshmallows as a creative way to spell out "Happy Birthday" on this sweet pizza when icing isn't available.

Make Ahead

Spoon the batter into mini foil pie plates. Bake for 8 minutes. Add topping and bake for 4 minutes longer. Cool, wrap and freeze for snacks or lunch-box desserts.

◆ VARIATION

Give grown-ups a treat for a change! Replace the vanilla extract with 1 teaspoon rum extract.

1 Preheat oven to 350°F. Spray a 9-inch pie plate with cooking spray. Combine flour and salt; set aside. Melt chocolate in a double boiler over hot water; remove from heat. Mix in butter and sugar.



2 Add egg and vanilla to chocolate mixture in pan; mix until smooth. Stir flour mixture into chocolate mixture.

3 Spread batter in prepared pie plate. Bake until set, about 15 minutes.



4 For topping, mix nuts, peanut butter chips, marshmallows and coconut. Sprinkle over brownie layer. Bake for 10 minutes or until pizza pulls away from sides of pan. Cool before cutting.