



# Rocky Road Brownie Bliss with Marshmallows and Almonds

## Chocolatey Memories That Stick

The first time I tried these brownies, the marshmallows pulled into gooey strings as I took a bite. The almonds gave a salty crunch, balancing the sweet chocolate. **Ever wondered how you could turn Rocky Road Brownie Bliss with Marshmallows and Almonds into something unforgettable?** For me, it's the messy, joyful eating that makes it special. Share your favorite messy dessert memory below!

## My First Brownie Blunder

I once burned the chocolate topping because I got distracted by my cat knocking over a spice jar. The brownies still tasted great, just extra

smoky. **Home cooking isn't about perfection—it's about the stories we tell later.** Mistakes make meals memorable. What's your funniest kitchen fail?

## Why This Combo Works

- The marshmallows melt slightly, creating pockets of chewy sweetness.
- Almonds add a salty crunch that cuts through the rich chocolate.

**Which flavor combo surprises you most?** Is it the peanut butter swirl or the toasted almonds? Vote with a comment!

## A Sweet Slice of History

Rocky road ice cream inspired this brownie version, dating back to the 1920s. It was created to cheer people up during the Great Depression.

\*Did you know the name “rocky road” refers to life’s tough bumps?\*  
Comfort food always has a story. What’s your go-to pick-me-up treat?



## Rocky Road Brownie Bliss with Marshmallows and Almonds

**Ingredients:**

Ingredient	Amount	Notes
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**Brownies:**

Salted butter	½ cup
Semi-sweet chocolate chips	¾ cup
Sugar	1 ⅓ cup
Large eggs	3
Vanilla extract	1 teaspoon
All-purpose flour	½ cup
Cocoa powder	2 tablespoons
Salt	¼ teaspoon

**Topping:**

Salted butter	½ cup
Semi-sweet chocolate chips	2 cups
Creamy peanut butter	½ cup
Salted and roasted almonds	¾ cup
Mini marshmallows	4 cups

**How to Make Rocky Road Brownie Bliss****Step 1**

See also Homemade Chili's Copycat Salsa Recipe

Preheat your oven to 325°F. Line a 9×9-inch pan with parchment paper. Spray it lightly with baking spray. This keeps the brownies from sticking.

**Step 2** Melt butter and chocolate chips in a saucepan. Stir nonstop to avoid burning. Add sugar and mix well. Let it cool for 10 minutes. **Step 3** Beat in eggs and vanilla until smooth. Don't overmix—just blend

enough. Overmixing makes brownies tough. (Hard-learned tip: Cool the mix first so eggs don't scramble.) **Step 4** Fold in flour, cocoa, and salt. Stir until just combined. Lumps are fine. Pour into the pan and bake for 24-29 minutes. **Step 5** Let brownies cool 10-15 minutes. Meanwhile, melt topping ingredients in the microwave. Stir every 30 seconds. Add almonds and marshmallows, then spread over brownies. **What's the trick to perfectly set brownies? Share below!** **Cook Time:** 24 minutes **Total Time:** 2 hours 4 minutes **Yield:** 16 servings **Category:** Dessert, Brownies

## 3 Fun Twists on Rocky Road Brownies

**Salty-Sweet Swap** Use pretzels instead of almonds. Crush them lightly for crunch. The salt balances the chocolate. **Fruity Surprise** Add dried cherries or raspberries. They add a tart kick. Perfect for summer picnics. **Spicy Kick** Mix in a pinch of cayenne. It warms up each bite. Great for adventurous eaters. **Which twist would you try first? Vote in the comments!**

## Serving Ideas for Your Brownie Bliss

Top with vanilla ice cream while warm. The melt-in-your-mouth combo is heavenly. Or drizzle with caramel sauce for extra richness. Pair with cold milk for a classic treat. Coffee lovers? Try a shot of espresso. Both cut the sweetness just right. **Which would you choose tonight?**



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## Storing and Serving Tips

Keep brownies fresh by storing them in an airtight container. They last 3 days at room temp or 5 days in the fridge. For longer storage, freeze slices wrapped in foil for up to 3 months. Thaw at room temp before eating. \*Fun fact: Cold brownies taste fudgier!\* Want to warm them up? Microwave for 10 seconds. Double the recipe for a crowd—they disappear fast. Did your family fight over the last piece? Mine too!

See also Tangy Dill Pickle Dip Delight

## Fix Common Brownie Blunders

Sticky topping? Let it cool longer before spreading. Brownies too crumbly? Bake 2 minutes less next time. Marshmallows melted into goo? Fold them in gently after the chocolate mix cools. Why this matters: Small tweaks make perfect treats. Share your baking wins—or fails! Ever had a kitchen disaster turn delicious? I once salvaged soggy brownies with ice cream.

## Your Questions, Answered

**Q: Can I make these gluten-free?** A: Swap flour for a 1:1 gluten-free blend. Check cocoa powder labels too. **Q: How far ahead can I prep these?** A: Bake brownies 2 days early. Add topping the day you serve. **Q: Nut-free swaps?** A: Skip almonds. Use sunflower seeds or extra marshmallows. **Q: Halving the recipe?** A: Use an 8x8 pan. Bake 20-25 minutes. **Q: Can I use large marshmallows?** A: Yes! Chop them into mini-sized bits. Why this matters: Flexibility means more fun. Which swap will you try first?

## Final Sweet Note

These brownies are my go-to for potlucks. They always spark joy. **Tag @SavoryDiscovery on Pinterest with your creations!** Did you add a twist? Tell me below. Happy cooking! —Elowen Thorn.