



Rocky Road Bars

Over the years, Rocky Road has become an ice cream flavor just as familiar to all of us as butter-pecan, peach, or chocolate chip. The signature elements—chocolate, marshmallow, and nuts—play off one another nicely in these moist, dense bars.

Yield: 24 bars | Baking temperature: 350°F | Baking time: 18 minutes

1 cup (2 sticks, 8 ounces) unsalted butter
1/2 cup (4 ounces) brown sugar
1/2 cup (3 1/2 ounces) granulated sugar
2 teaspoons baking powder
1/2 teaspoon salt
1 teaspoon vanilla extract
2 large eggs
1 2/3 cups (7 ounces) unbleached all-purpose flour
1/3 cup (1 ounce) Dutch process cocoa powder
3 cups (18 ounces) chocolate chips
1 cup (5 ounces) roasted salted whole almonds, chopped
1 cup (2 ounces) miniature marshmallows

Preheat the oven to 350°F. Lightly grease a 9 x 13-inch, 11 x 11-inch, or similar-sized pan.

Cream together the butter, sugars, baking powder, salt, and vanilla. Beat in the eggs. Stir in the flour, cocoa, 2 cups of the chocolate chips, and the almonds.

Pat the dough into the prepared pan. Bake the bars for 15 minutes, until they're set around the edge but still soft in the center. Sprinkle with the remaining 1 cup chocolate chips and the marshmallows, and bake until they soften, about 3 minutes more. Remove from the oven and cool completely before cutting into bars.