

# Our State eats

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## Hot Cocoa Fudge Brownies

Yield: 9 servings.

- ¾ cup unsalted butter, melted**
- 1 cup granulated sugar**
- 2 large eggs, beaten**
- 2 teaspoons vanilla extract**
- 1½ cups all-purpose flour**
- 1 teaspoon baking powder**
- 5 envelopes milk chocolate hot cocoa mix**
- 1 cup mini marshmallows**
- Hot fudge sauce (see recipe)**
- Vanilla ice cream (for serving)**
- Chocolate shavings (for garnish)**

**For the brownies:** Preheat oven to 350°.

Prepare an 8 x 8-inch baking pan with cooking spray. Line pan with parchment paper, leaving extra over sides of the pan. Spray parchment with cooking spray.

In a large bowl, add butter, sugar, eggs, and vanilla. Using a hand mixer, beat for 1 to 2 minutes, until the mixture is well combined.

In a separate bowl, whisk together flour, baking powder, and hot cocoa mix. Add dry ingredients to wet ingredients and beat on low speed, scraping down sides. Do not overmix. Fold in marshmallows.

Pour batter evenly into the prepared pan.



Bake for 35 minutes or until a cake tester comes out with moist crumbs. The brownies will continue to set once removed. Remove from oven and let set for 10 minutes.

**For the fudge sauce:**

Yield: 1 cup.

- 2 tablespoons unsalted butter**
- 2 ounces bittersweet (70%) baking chocolate**
- 4 ounces evaporated milk**
- ¼ cup granulated sugar**
- 4 tablespoons unsweetened cocoa powder**
- Pinch of salt**
- 1 teaspoon vanilla extract**

In a saucepan over medium-low heat, melt together butter and chocolate, stirring frequently. Once melted, slowly whisk in evaporated milk until combined. Whisk in sugar, cocoa powder, and salt until combined. Cook, whisking frequently, for about 5 to 6 minutes, until mixture comes just to a boil. Reduce heat and simmer for another 2 to 3 minutes, stirring constantly.

Remove from heat and stir in vanilla extract.

Place brownies in individual mugs or on a dessert plate. Top with vanilla ice cream, hot fudge sauce, and chocolate shavings.

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