

**Gasmate®**

CHOCOLATE BROWNIE WITH MARSHMALLOW



BBQ

Think gooey, chewy and fudgy....everything a brownie should be. The kids will love it and enjoy squashing the marshmallows into the mixture!

Serves 6 people

Prep Time 1 hour and 10 minutes

¾ cup	All purpose flour
¾ cup	Dutch Cocoa powder
¾ tsp	Salt
1.5 cups	Sugar
2	Eggs (whisked)
½ cup	Canola oil
½ tsp	Vanilla extract
2 tbsp	Water
120g	Milk or dark Chocolate cut into chunks
10-12	Marshmallows
	Oil and baking paper
	Custard for serving
	20cm cast iron frypan

1. Preheat BBQ grill burners to 200°C by turning on high.
2. Spray or wipe cast iron frypan with oil and then line with baking paper.
3. In a large bowl mix sugar, flour, cocoa powder and salt with a wooden spoon, squashing down any lumps from flour and cocoa powder. Make a well in the middle, add eggs, oil, water and vanilla extract. Beat together with wooden spoon and then gradually mix in dry ingredients until just combined. Once combined, mix through chocolate chunks.
4. Pour mixture into frypan and cover top with marshmallows generously.
5. Once BBQ has reached 200°C, reduce burners to medium and place frypan on hot plate. Close hood and cook for 50-55 minutes maintaining heat at 200°C. Brownie should be fudgy in the middle.
6. Serve warm with cream or vanilla ice cream.
 - Replace marshmallows with fresh or frozen raspberries.

THE OUTDOORS MADE EASY.