

Hot Cocoa Brownie Skillet

Ingredients

- 2 tablespoons butter, salted or unsalted
- 1 cup dark brown sugar, divided
- 1/2 cup heavy whipping cream
- 1 cup unsweetened cocoa powder, divided
- 1 tablespoon mini semi-sweet chocolate chips
- 1/2 teaspoon vanilla extract
- 3 large eggs, cold
- 1 cup white sugar
- 3/4 cup neutral oil or melted and cooled unsalted butter
- 3/4 cup all-purpose flour
- 1/4 teaspoon salt
- Marshmallows

Instructions

1. In a small saucepan over low heat, melt two tablespoons of butter. Add 1/2 cup brown sugar and whisk until combined.
2. Stir in the heavy cream, 1/4 cup cocoa powder, and the chocolate chips, increase the heat to medium, and whisk until smooth and fully combined. Stir in the vanilla.
3. Remove from heat, allow to cool for five minutes, transfer to a 6 or 8-inch round cake pan lined with parchment or wax paper, and place in the freezer for one hour.
4. After one hour, remove it from the freezer and run a knife along the edge to loosen it, remove it from the pan in one piece, and set it aside.
5. Preheat your oven to 350 degrees, grease a 10-inch cast-iron skillet, and set aside. *If you don't have a cast-iron skillet you can cook it in a 9×9 baking pan.

6. In a medium bowl, whisk the eggs, 1/2 cup brown sugar, and the white sugar until smooth.
7. Add the butter or oil and whisk until well combined.
8. Stir in 3/4 cup of cocoa powder, flour, and salt and mix until just combined.
9. Spread half of the batter evenly across the skillet.
10. Place the fudge disc in the center with the parchment/wax paper side facing upward. Peel the paper off and discard.
11. Layer with the remaining brownie batter, spreading it evenly across the skillet.
12. Bake for 20 minutes on the middle oven rack. Remove from oven and top with marshmallows, then bake an additional five minutes.
13. Remove from oven and allow to cool for 10 minutes before slicing and serving.