Cast Iron Brownie

8 large marshmallows (2 ounces)

1/2 cup + 2 Tablespoons warm water

4 Tablespoons butter

2 ounces unsweetened chocolate

1/3 cup cocoa powder

2 1/2 cups sugar

1/2 cups canola oil

2 eggs + 2 egg yolks

2 teaspoons vanilla

1 3/4 cups flour

1 teaspoon salt

6 ounces bittersweet chocolate

Combine marshmallows, water, butter, unsweetened chocolate and cocoa.

Microwave until melted and let cool 5 minutes.

Whisk in sugar, oil, eggs, yolks and vanilla.

Fold in flour and salt.

Stir in bittersweet chocolate.

Transfer batter to a greased cast iron skillet.

Bake 33-38 minutes at 350.  Let cool 30 minutes.

Slice into wedges.