

Chocolate Marshmallow Brownies

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*1/3 cup butter
1/2 cup sugar
1 teaspoon vanilla
3/4 cup flour
6 ounces semi-sweet
chocolate chips
1/2 teaspoon salt*

*2 eggs
2 cups miniature
marshmallows*

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*1 tablespoon butter
1/4 cup powdered sugar
6 ounces semi-sweet
chocolate chips
3 tablespoons cream*

Preheat the oven to 350 degrees.

In a saucepan, melt the butter and chocolate chips. Place the mixture into a bowl. Beat in the sugar, salt and vanilla. Add the eggs, one at a time, beating after each addition. Stir in the flour.

Spread the batter into a nine-inch square pan.

Bake for 20 minutes.

Make the icing: In a saucepan, melt the butter with the chocolate chips. Scrape the mixture into a bowl. Add the powdered sugar and cream. Beat until smooth. Use immediately.

Remove from the oven and sprinkle the hot brownies with marshmallows. Spread the icing over the marshmallows and set aside to cool.

Per Serving (excluding unknown items): 1966 Calories; 94g Fat (42.8% calories from fat); 25g Protein; 259g Carbohydrate; 3g Dietary Fiber; 658mg Cholesterol; 1992mg Sodium. Exchanges: 4 1/2 Grain(Starch); 1 1/2 Lean Meat; 17 1/2 Fat; 11 1/2 Other Carbohydrates.