



Chocolate Marshmallow Brownies

... or Mississippi Mud Cake as it is sometimes called



- 1 cup butter, melted
- 2 cups sugar
- $\frac{1}{2}$ cup unsweetened cocoa
- 4 large eggs, lightly beaten
- 1 t vanilla extract
- $\frac{1}{8}$ t salt
- 1 $\frac{1}{2}$ cups flour
- 1 $\frac{1}{2}$ cups coarsely chopped pecans (optional)
- 1 bag miniature marshmallows
- Chocolate frosting (see recipe below)

Whisk together first 6 ingredients in a large bowl. Stir in flour and chopped pecans. Pour batter into a greased and floured 15 x 10-inch jelly-roll pan. Bake at 350 for 18-22 minutes or until a wooden toothpick inserted in center comes out clean. Remove from oven. Top warm cake evenly with marshmallows. Return to oven and bake 3 $\frac{1}{2}$ minutes. Drizzle chocolate frosting over warm cake. Cool completely.

Note: Substitute two 19.5 oz. packages brownie mix, prepared according to package directions for first 7 ingredients, if desired. Stir in chopped pecans. Bake at 350 for 30 minutes. Proceed with marshmallows and frosting as directed.

Chocolate Frosting:

- 1 – 32-oz. package powdered sugar
- 1 cup evaporated milk
- $\frac{1}{2}$ cup butter, softened
- $\frac{2}{3}$ cup unsweetened cocoa

Mix butter with cocoa. Add milk and powdered sugar alternately while beating with an electric mixer at medium speed until smooth.
