

Deluxe Chocolate Marshmallow Bars

36 servings

Ingredients:

3/4 cup butter or margarine, softened

1 1/2 cups sugar

3 eggs

1 teaspoon vanilla extract

1 1/3 cups all-purpose flour

1/2 teaspoon baking powder

1/2 teaspoon salt

3 tablespoons baking cocoa 1/2 cup chopped nuts

4 cups miniature marshmallows

TOPPING:

1 1/3 cups semisweet chocolate chips

3 tablespoons butter or margarine

1 cup peanut butter

2 cups crisp rice cereal

Directions:

In a mixing bowl, cream butter and sugar. Add eggs and vanilla; beat until fluffy.

Combine flour, baking powder, salt and cocoa; add to creamed mixture. Stir in nuts if desired. Spread in a greased 15-in. x 10-in. x 1-in. pan. Bake at 350 degrees F for 15 to 18 minutes. Sprinkle marshmallows evenly over cake; return to oven for 2 to 3 minutes.

Using a knife dipped in water, spread the melted marshmallows evenly over cake. Cool.

For topping, combine chocolate chips, peanut butter and butter in a small saucepan. Cook over low heat, stirring constantly, until melted and well blended. Remove from heat; stir in cereal. Spread over bars immediately. Chill