

Rocky Road Brownies

Via Only in California

Bar:

1/2 cup butter
1 square unsweetened chocolate
1 cup sugar
1 cup flour
1/2 cup chopped nuts
1 tsp baking powder
1 teaspoon vanilla
2 eggs

Filling:

6 ounces cream cheese
1/2 cup sugar
2 tablespoons flour
1 egg
1/4 cup butter
1 teaspoon vanilla
1/4 cup chopped nuts (I use peanuts, but any nut is fine)
6 ounces chocolate chips

Frosting:

3 cups miniature marshmallows
1/4 cup room temperature butter
1 square unsweetened chocolate
2 ounces cream cheese
1/4 cup milk
1 pound sifted powdered sugar

Spray with baking spray, or grease and flour a 9x13 pan. Pre heat the oven to 350degrees F.

1. Make the bar: melt butter and chocolate over low heat or in the microwave. Add remaining bar ingredients and mix well. Spread in prepared baking pan.

2. Filling: mix cream cheese, butter and sugar until smooth. Add egg, and vanilla mix well. Add flour beat until fluffy. Stir in the nuts. Spread over the bar mixture and sprinkle with chocolate chips. Bake at 350 degrees F. For 25 minutes

3. Frosting : Melt butter, chocolate, cream cheese and milk. Stir until smooth. Beat in sifted powdered sugar continue beating until smooth and shiny. Set aside until brownies come out of the oven.

4. When brownies are done, remove pan from oven, sprinkle the marshmallows on top and return the pan to the oven and bake 2 minutes longer, until marshmallows are puffed. Remove from oven and immediately pour frosting over marshmallows and swirl together with a knife. Cool before cutting.