

# Peanut Butter Mississippi Mud Brownies

*Southern Living Magazine - October 2012*

## **Yield: 2 1/2 dozen**

*4 one-ounce squares unsweetened baking chocolate*  
*1 1/3 cups butter, softened and divided*  
*2 1/2 cups granulated sugar, divided*  
*4 large eggs*  
*2 cups all-purpose flour, divided*  
*1 teaspoon vanilla extract*  
*1/2 cup creamy peanut butter*  
*1/2 cup firmly packed light brown sugar*  
*2 large eggs*  
*1 teaspoon baking powder*  
*3 cups miniature marshmallows*  
*1 1/2 cups lightly salted roasted peanuts*  
*chocolate frosting (see recipe for Chocolate Frosting II)*

## **Preparation Time: 2 hours 15 minutes**

Preheat the oven to 350 degrees.

Microwave the chocolate in a microwave-safe bowl at MEDIUM (50% power) for 1-1/2 minutes or until melted and smooth, stirring at 30-second intervals.

Beat one cup of butter and two cups of granulated sugar at medium speed with an electric mixer until light and fluffy. Add the eggs, one at a time, beating just until blended after each addition. Add the melted chocolate, beating just until blended. Add one cup of flour, beating at low speed just until blended. Stir in the vanilla. Spread half of the batter in a greased and floured 13x9-inch pan.

In a bowl, beat the peanut butter, brown sugar and remaining 1/3 cup of butter and 1/2 cup of granulated sugar at medium speed with an electric mixer until light and fluffy. Add two eggs, one at a time, beating just until blended after each addition. In a bowl, stir together the baking powder and remaining one cup of flour and add to the peanut mixture, beating at low speed just until blended.

Spoon the peanut butter mixture over the brownie batter. Top with the remaining brownie batter and swirl together.

Bake for 45 to 55 minutes or until a wooden pick inserted in the center comes out with a few moist crumbs. Remove from the oven to a wire rack. Sprinkle with marshmallows and peanuts.

Prepare the chocolate frosting and drizzle over the brownies. Cool completely.

---

Per Serving (excluding unknown items): 6595 Calories; 324g Fat (42.6% calories from fat); 67g Protein; 914g Carbohydrate; 24g Dietary Fiber; 1494mg Cholesterol; 3318mg Sodium. Exchanges: 14 1/2 Grain(Starch); 4 Lean Meat; 62 Fat; 45 Other Carbohydrates.