
Mississippi Mud

The Essential Southern Living Cookbook

Preparation Time: 15 minutes

Start to Finish Time: 45 minutes

1 1/2 cups all-purpose flour

2 cups granulated sugar

1/2 cup unsweetened cocoa

2 teaspoons baking powder

1/2 teaspoon table salt

1 cup butter, melted

4 large eggs, lightly beaten

1 tablespoon vanilla extract

1 cup chopped pecans

3 cups miniature marshmallows

Chocolate Frosting III (see recipe under "Desserts/ Frosting")

Preheat the oven to 350 degrees.

In a large mixing bowl, combine the flour, sugar, cocoa, baking powder and salt. Add the butter, eggs and vanilla, stirring until smooth. Stir in the pecans. Pour the batter into a greased and floured 13 x 9-inch pan.

Bake at 350 degrees for 25 to 30 minutes or until a wooden pick inserted in the center comes out clean. Immediately sprinkle the marshmallows over the top. Return to the oven. Bake for 1 to 2 minutes. Remove from the oven.

Carefully spread the Chocolate Frosting over the marshmallows. Cool completely.

Cut into squares.

(NOTE: For a hint of coffee, stir one tablespoon of instant coffee powder into the brownie batter along with the dry ingredients.)

Yield: 24 bars

Dessert

Per Serving (excluding unknown items): 5474 Calories; 290g Fat (46.8% calories from fat); 67g Protein; 675g Carbohydrate; 26g Dietary Fiber; 1345mg Cholesterol; 4367mg Sodium. Exchanges: 11 Grain(Starch); 5 Lean Meat; 54 Fat; 33 Other Carbohydrates.