

Brownie Pie with Coconut Marshmallow Frosting

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Servings: 8

1/2 cup unsalted butter
1 bar (4 ounce) Baker's Unsweetened
100% Cacao Chocolate
3/4 cup sugar
1 teaspoon pure vanilla extract
3 large eggs (or 3/4 cup egg
substitute)
1/2 cup flour
3/4 cup shredded sweetened coconut,
divided
1 (6 ounce) graham cracker piecrust
14 large marshmallows, halved

Preparation Time: 20 minutes

Preheat the oven to 350 degrees.

Place the butter and chocolate in a microwave-safe bowl. Microwave on HIGH for 1 to 2 minutes, stirring halfway, or until the chocolate is melted. Stir until the mixture is smooth.

Stir in the vanilla and sugar until blended. Stir in the eggs, one at a time, or until well blended.

Stir in the flour and one-half cup of the coconut just until the batter comes together. Pour into the piecrust.

Bake for 25 to 30 minutes or until the center is set. Cool on a wire rack.

Preheat the oven to broil just before serving. Cut the marshmallows in half lengthwise and place on the pie with the cut side down. Sprinkle with the remaining one-quarter cup of coconut.

Broil the pie on the middle rack for 1 minute or until the topping is golden.

Serve while the marshmallows are warm.

Per Serving (excluding unknown items): 243 Calories; 12g Fat (42.0% calories from fat); 1g Protein; 35g Carbohydrate; trace Dietary Fiber; 31mg Cholesterol; 8mg Sodium. Exchanges: 1/2 Grain(Starch); 2 1/2 Fat; 2 Other Carbohydrates.