

Mississippi Mud S'Mores-Fudge Pie

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Servings: 10

2 cups graham cracker crumbs
1/2 cup butter, melted
2 1/4 cups sugar, divided
1 1/2 cups coarsely chopped pecans,
toasted and divided
1 four-ounce semisweet chocolate
baking bar, chopped
1 cup butter
1 1/2 cups all-purpose flour
1/2 cup unsweetened cocoa
4 large eggs
1 teaspoon vanilla extract
3/4 teaspoon salt
3 cups regular marshmallows, cut in
half horizontally
2 cups miniature marshmallows
chocolate frosting (see recipe for
Chocolate Frosting II)

Preparation Time: 2 hours

Preheat the oven to 350 degrees.

Stir together the graham crackers, butter and 1/4 cup of sugar. Press on the bottom and two inches up the sides of a shiny 9-inch springform pan. Sprinkle 3/4 cup of the pecans over the crust.

Microwave the chopped chocolate and butter in a large microwave-safe glass bowl at HIGH for 1 minute or until melted and smooth, stirring at 30-second intervals.

Whisk the flour, cocoa, eggs, vanilla extract, salt and the remaining two cups of sugar into the chocolate mixture, whisking until blended. Pour the batter into the prepared crust.

Bake for 1 hour to 1 hour and 15 minutes or until a wooden pick inserted into the center comes out with a few moist crumbs. Remove from the oven and cool in the pan on a wire rack for 20 minutes.

Preheat the broiler with the oven rack on the lowest level from the heat. Place the pie (in pan) on a jelly-roll pan. Toss together both marshmallows. Mound on the pie, leaving a 1/2-inch border around the edge.

Broil for 30 seconds to 1 minute or until the marshmallows are golden brown. Remove from the oven and immediately remove the sides of the pan. Cool on a wire rack for 10 minutes.

Meanwhile, prepare the chocolate frosting. (See the recipe for Chocolate Frosting II).

Drizzle the frosting over the marshmallows. Sprinkle with the remaining 3/4 cup of pecans.

Per Serving (excluding unknown items): 626 Calories; 32g Fat (45.1% calories from fat); 7g Protein; 80g Carbohydrate; 2g Dietary Fiber; 159mg Cholesterol; 577mg Sodium. Exchanges: 2 Grain(Starch); 1/2 Lean Meat; 6 Fat; 3 1/2 Other Carbohydrates.