

Rocky Road Fudge Bars

Base Recipe

(base can all be done by hand or a standard boxed brownie mix is acceptable)

Melt $\frac{1}{2}$ cup butter and 1 ounce unsweetened chocolate

Mix in 1 cup sugar

2 eggs

Add 1 teaspoon vanilla

1 teaspoon baking soda

1 cup flour

When blended, fold in $\frac{3}{4}$ cup chopped walnuts

Filling Recipe

Soften

6 ounces cream cheese (reserve 2 oz. for frosting)

$\frac{1}{4}$ cup butter

Add $\frac{1}{2}$ teaspoon vanilla

$\frac{1}{2}$ cup sugar

Mix together, add 1 egg, mix

Add 2 tablespoons flour, mix

Fold in $\frac{1}{4}$ cup chopped walnuts

Spread filling evenly on base, sprinkle one cup of semi-sweet chocolate bits over filling.

BAKE at 350F for 25 minutes

Remove from oven and sprinkle with 2 cups mini marshmallows and bake for an additional two minutes.

Frosting

Use low heat to melt in saucepan: 2 ounces cream cheese

1 ounce unsweetened chocolate

$\frac{1}{4}$ cup butter

Blend and add $\frac{1}{4}$ cup milk and $\frac{1}{4}$ teaspoon vanilla,

Mix, then add 3 cups confectioner sugar.

Pour frosting over marshmallows a lightly swirl with knife to marble.

Chill and cut into squares.

ROCKY ROAD FUDGE BARS

1/2 c. butter
1 oz. (1 sq.) unsweetened chocolate or 1 env. premelted unsweetened baking chocolate
1 c. sugar
1 c. all purpose flour
1/2 to 1 c. chopped nuts
1 tsp. baking powder
1 tsp. vanilla
2 eggs

FILLING:

8 oz. pkg. cream cheese, softened, reserve 2 oz. for frosting
1/2 c. sugar
2 tbsp. flour
1/4 c. butter, softened
1 egg
1/2 tsp. vanilla
1/4 c. chopped nuts
1 c. (6 oz.) pkg. semi sweet chocolate chips

FROSTING:

2 c. miniature marshmallows
1/4 c. butter
1 oz. (1 sq.) unsweetened chocolate
3 cups powdered sugar

Reserve 2 oz. cream cheese, 1/4 cup milk, 3 cups of powdered sugar and 1 teaspoon vanilla. Heat oven to 350 degrees. Grease and lightly flour 13 x 9 pan. In a large saucepan, melted butter and chocolate over low heat. Lightly spoon flour into measuring cup, level off. Add remaining ingredients, mix well, spread into prepared pan.

In small bowl, combine all filling ingredients except nuts and chocolate chips. Beat 1 minute at medium speed until smooth and fluffy, stir in nuts. Spread over chocolate mixture, sprinkle with chocolate chips.

Bake at 350 degrees for 25 to 35 minutes or until toothpick inserted in the center comes out clean. Sprinkle with marshmallows and bake 2 minutes longer. Meanwhile in large saucepan melt 1/4 cup butter, 1 oz. chocolate, reserved 2 oz. cream cheese and milk over low heat. Remove from heat, stir in powdered sugar and 1 teaspoon vanilla until smooth. Immediately pour over marshmallows and swirl together. Chill until firm, cut into 36 bars.