

Deluxe Chocolate Marshmallow Bars

Ingredients:

¾ cup butter or margarine
1 ½ cups sugar
3 eggs
1 tsp vanilla extract
1 ⅓ cups flour
½ tsp baking powder
½ tsp salt
3 Tbs baking cocoa
4 cups miniature marshmallows

Topping:

1 ⅓ cups chocolate chips (8 ounces)
3 Tbs butter or margarine
1 cup peanut butter
2 cups crisp rice cereal

Directions:

In a mixing bowl, cream butter and sugar.

Add eggs and vanilla; beat until fluffy.

Combine flour, baking powder, salt and cocoa; add to creamed mixture.

Spread in a greased jellyroll pan.

Bake at 350 for 15 to 18 minutes.

Sprinkle marshmallows evenly over cake; return to oven for 2 to 3 minutes.

Using a knife dipped in water, spread the melted marshmallows evenly over cake. Cool.

For Topping:

Combine chocolate chips, butter and peanut butter in a small saucepan.

Cook over low heat, stirring constantly, until melted and well blended.

Remove from heat; stir in cereal. Spread over bars. Chill. Makes 3 dozen.