

Deluxe Chocolate  
Marshmallow Bars

I'd have to say that I've been asked to share this chocolaty layered bar recipe more than any other in my collection. It's a long-time favorite of our three daughters. How many times we've all made these, I can't count!

—*Esther Shank*  
*Harrisonburg, Virginia*





## *Deluxe Chocolate Marshmallow Bars*

- 3/4 cup butter or margarine**
  - 1-1/2 cups sugar**
  - 3 eggs**
  - 1 teaspoon vanilla extract**
  - 1-1/3 cups all-purpose flour**
  - 1/2 teaspoon baking powder**
  - 1/2 teaspoon salt**
  - 3 tablespoons baking cocoa**
  - 1/2 cup chopped nuts, optional**
  - 4 cups miniature marshmallows**
- TOPPING:**
- 1-1/3 cups (8 ounces) chocolate chips**
  - 3 tablespoons butter or margarine**
  - 1 cup peanut butter**
  - 2 cups crisp rice cereal**

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. Stir in nuts if desired. Spread in a greased jelly roll pan. Bake at 350° for 15-18 minutes. Sprinkle marshmallows evenly over cake; return to oven for 2-3 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.  
**Yield:** about 3 dozen.

