

Bar Cookies

Chocolate

Chocolate Marshmallow Bars

This recipe tastes a lot like the candy, Mello Cup® from Altoona, Pennsylvania.

3/4 cup butter
1-1/2 cups sugar

3 eggs
1 tsp. vanilla extract

1-1/3 cups all-purpose flour
1/2 tsp. baking powder
1/2 tsp. salt
3 Tbs. baking cocoa

1/2 cup chopped nuts, optional

4 cups miniature marshmallows



TOPPING:

1 1-3 cups (8 ounces) chocolate chips
3 Tbs. butter
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 degrees 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.

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.