

# Rocky Road Fudge Bars

## Ingredients

- ½ cup butter or margarine
- 1 square or envelope (1 oz.) unsweetened chocolate
- 1 cup sugar
- 1 cup unsifted Pillsbury flour\*
- ½ cup chopped nuts
- 1 teaspoon baking powder
- 1 teaspoon vanilla

## Filling Ingredients

- 6 oz. cream cheese, softened
- ½ cup sugar
- 2 tablespoons flour
- ¼ cup butter or margarine, softened
- 1 egg
- ½ teaspoon vanilla
- ¼ cup chopped nuts

## Frosting Ingredients

- 2 cups miniature marshmallows
- ¼ cup butter or margarine
- 1 square or envelope (1 oz.) unsweetened chocolate
- 2 oz cream cheese
- ¼ cup milk
- 1 lb. (about 3 cups) powdered sugar
- 1 teaspoon vanilla

## Directions

1. Preheat oven to 350°.
2. In large saucepan, melt butter and chocolate over low heat; remove from heat.
3. Add sugar, flour, nuts, baking powder, vanilla and eggs; mix well.
4. Spread in greased and floured 13x9-inch pan.
5. In bowl, combine filling ingredients; spread over chocolate mixture in pan.
6. Bake 25 to 35 minutes or until toothpick inserted in center comes out clean.
7. Sprinkle with marshmallows and bake 2 minutes longer.
8. Immediately prepare frosting by combining butter, chocolate, cream cheese, and milk in saucepan.
9. Heat over low heat until chocolate melts.
10. Stir in powdered sugar and vanilla until smooth.
11. Pour over marshmallows and swirl together.
12. Cool and cut into bars.

Makes about 36 bars

\*With self-rising flour, omit baking powder.