

## Mississippi Mud Brownies

Makes one 11-by-15-inch cookie sheet

For the brownies:

1 cup chopped pecans  
1 cup butter  
4 ounce (½ cup) semisweet chocolate chips  
2 cups sugar  
1 ½ cups all-purpose flour  
½ cup unsweetened cocoa  
4 large eggs  
1 teaspoon vanilla extract  
¾ teaspoon salt  
1 bag mini marshmallows



For chocolate frosting:

½ cup butter  
1/3 cup unsweetened cocoa  
1/3 milk  
½ cup powdered sugar  
1 teaspoon vanilla

Preheat oven to 350°F. Place chopped pecans in a single layer on a baking sheet and bake for 10 mins or until toasted. (My granny made some brownies similar to these, but used pecan halves rather than chopped. You can do that too. Granny would like them better that way.)

Place butter and chocolate chips in a large microwave-safe glass bowl and microwave on high for 1 minute or until melted, stirring every 30 seconds to make sure chocolate is melted.

Whisk sugar and next 5 ingredients into the chocolate mixture and pour batter into a greased 11-by-15-inch cookie sheet or jelly roll pan.

Bake for 20 minutes, then remove brownie from oven. Sprinkle mini marshmallows on top of brownies, then place back in the oven and bake for about 10 more minutes or until marshmallows start to turn golden brown.

Meanwhile, stir the first 3 ingredients listed for the chocolate frosting in a sauce pan over medium heat until the butter is melted. Cook, stirring constantly until slightly thickened, about 2 minutes. Remove from heat and add powdered sugar and vanilla. Using a mixer, beat chocolate mixture at medium speed until smooth.

Remove marshmallow-topped brownies from oven and drizzle (while still warm) with chocolate frosting and sprinkle with toasted pecans.