



chocolate marshmallow layer bars

Yields one 9x9 inch pan.

For the base:

- 1/4 cup granulated sugar
- 1 cup light brown sugar, packed
- 3/4 cup all-purpose flour
- 1/2 teaspoon baking powder
- 1/8 teaspoon salt
- 2 tablespoons cocoa
- 2 eggs, room temperature
- 1 teaspoon vanilla
- 1/2 cup unsweetened shredded coconut
- 1/4 cup chopped walnuts

For the marshmallow layer:

- 18 large marshmallows, cut in half

For the topping:

- 1 cup semi-sweet chocolate chips
- 2 tablespoons butter
- 1 tablespoon light corn syrup
- 1 cup Rice Krispies cereal

Mise en place - begin by getting organized. Read through the entire recipe before beginning. Measure out all of your ingredients.

Preheat oven to 350°F. Grease a 9x9 inch baking pan.

In a large bowl, whisk together the granulated sugar, brown sugar, flour, baking powder, salt and cocoa.

In a separate, small bowl, lightly beat the eggs, and then stir the eggs into the sugar mixture. Add the vanilla, coconut and walnuts, stirring until combined. The batter may seem dry at first, but will come together into a moist, somewhat sticky dough. Avoid over-mixing. Spread evenly in the greased 9x9 pan.

Bake for about 25 minutes, rotating the pan after 15 minutes, until somewhat firm and pulling away from the sides of the pan. A toothpick inserted into the centre should come out clean.

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When the base is done baking, remove pan from the oven and immediately cover with marshmallow halves (6 rows of 6 marshmallows in each direction). Put the pan back into the oven for 1-2 minutes to soften the marshmallows. Remove pan from oven and use the point of a small pallet knife (or butter knife) to spread the marshmallows evenly. They will be very sticky and gooey, but as they melt they become easier to spread.

Make the topping: in a double boiler or a metal bowl placed over a pot of simmering water, combine the chocolate chips, butter and corn syrup. Cook until the chocolate chips and butter have completely melted, and the mixture is smooth, glossy, and hot to the touch. Stir in the Rice Krispies and then immediately spread over the marshmallow layer. This is easiest to do when the marshmallows are still warm.* The marshmallows and topping may marble slightly as you spread the topping over the surface.

Allow to cool completely on a wire rack and then cut into squares.

*note: you can make the topping while the base is baking. Don't add the Rice Krispies until just before spreading the topping over the marshmallows, and be sure the chocolate mixture is still warm and loose when you stir in the Rice Krispies - if the chocolate is too cool, it will make combining and spreading difficult.

