

Frosted Cookie Brownies

1 tube (16.5 ounce) refrigerated chocolate chip cookie dough
3 cups of miniature marshmallows
2 cups (12 ounce package) semisweet chocolate chips
2 sticks of Parkay margarine, cut up
4 eggs
teaspoons of vanilla extract
1 cup of all purpose flour
½ teaspoon of baking powder
¼ teaspoon salt
1 cup of chopped walnuts

Frosting

2 cups of miniature marshmallows
6 tablespoons of milk
¼ cup of Parkay margarine, softened
3 cups of powdered sugar
2 squares (1 ounce each) unsweetened chocolate

Preheat your oven to 350 degrees

Take the cookie dough and press into the bottom of a greased 9 X 13 inch pan. Bake for 10 minutes and set aside to cool.

In a large saucepan, combine the marshmallows, chocolate chips and cut up Parkay margarine and cook on low stirring constantly until all is melted and smooth. Pour this into a large bowl and let cool off.

After the mixture has cooled, add the eggs and vanilla and beat with an electric mixer.

Mix the flour, baking soda and salt and then stir into the chocolate mixture. Add the nuts and stir till all is combined. Pour this chocolate mixture onto the baked cookie crust and then Bake at 350 degrees for approx 30 minutes. Do Not Overbake! Let cool on wire rack.

For the Frosting.....

In small saucepan combine the marshmallows, milk, butter, and chocolate. Cook and stir over low heat until smooth. Remove from the heat, beat in the powdered sugar with an electric mixer until smooth. Frost your brownies and cut into squares.

Serves 15