

Marshmallow-Chocolate Squares



PREPARATION TIME
20 minutes



COOKING TIME
30 minutes



PERFECT PARTNER
strawberries



This versatile recipe can be made using ingredients you may already have on hand. Use vanilla cookie crumbs instead of chocolate crumbs or chopped peanuts instead of the almonds.

SHOPPING LIST

- marshmallow creme
- chocolate wafer cookies
- milk chocolate candy bars
- almonds

ON HAND

- butter • egg • sugar • flour
- vanilla extract • salt
- baking powder

INGREDIENTS

- 1/2 cup butter or margarine, softened
- 3/4 cup sugar
- 1 egg
- 1 teaspoon vanilla extract
- 1 1/3 cups all-purpose flour
- 3/4 cup chocolate cookie crumbs
- 1 teaspoon baking powder
- 1/4 teaspoon salt
- 4 (1.55-ounce) milk chocolate candy bars
- 1 cup marshmallow creme
- 1/2 cup chopped almonds

MAKES 16 SQUARES

COOKIN' *Express*

- Replace the milk chocolate candy bars with 1 cup milk chocolate chips to save time breaking the chocolate into pieces.
- Prepare the squares in a 9 x 13-inch baking pan to reduce the cooking time in step 4 to about 15 minutes.

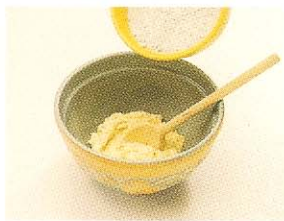
Make Ahead

Freeze these chocolate squares on a baking sheet, then store in freezer bags. Pack frozen squares for a high-energy snack during a hike or bike ride.

♦ VARIATION

Almond or peanut chocolate candy bars are a nutty, crunchy alternative to plain candy bars.

- 1** Preheat oven to 350°F. Grease an 8-inch square baking pan. Cream butter and sugar in a large bowl until light and fluffy, about 1 minute. Beat in egg and vanilla.



- 2** Mix flour, cookie crumbs, baking powder and salt in a medium bowl. Add flour mixture to creamed mixture, mixing well with a wooden spoon.

- 3** Spread half the batter into prepared pan. Arrange candy bars over dough, breaking and fitting as necessary. Cover candy with marshmallow creme.



- 4** Mix remaining cookie batter with almonds. Crumble evenly over marshmallow layer. Bake for 30 minutes or until golden brown; cool. Cut into squares.