

FUDGE BROWNIE PIE

Ingredients

3/4 cup flour
1 cup of regular sugar
1/4 cup unsweetened cocoa powder, sifted
1 teaspoon baking powder
1/4 tsp salt
4 ounces butter, melted
2 large eggs, beaten
2 teaspoons vanilla
1/2 cup chopped toasted pecans
2 handfuls of mini marshmallows
For the frosting:
2 ounces butter, melted (1/4 cup)
1-ounce cocoa powder sifted (1/4 cup)
2 ounces evaporated milk (1/4 cup)
1 cup powdered sugar, sifted (8 ounces)ct

Directions

Preheat the oven to 350 degrees. Butter a 9-inch springform pan set aside.

Whisk together the flour, sugar, cocoa powder, baking powder and salt in a bowl. Beat together the butter, eggs, and vanilla. Add to the dry ingredients and mix until smooth. Stir

in the toasted nuts. Pour into the prepared pan.

Bake on a middle shelf of the oven for 25 to 30 minutes, or until a toothpick inserted in the center comes out clean. Immediately sprinkle the marshmallows on top and return to the oven for a few minutes to melt the marshmallows. Remove from the oven and carefully spread the chocolate frosting over top. To make the chocolate frosting mix all ingredients together in a bowl, beating with an electric whisk until smooth and thick. Spread on the hot marshmallows. Let cool completely. Cut into wedges to serve.