

## *Frosted Peanut Butter Brownies*

*Stephanie Collins*

1 ½ cups butter, divided	1 tsp. vanilla
⅓ cup cocoa	18 oz. chunky peanut butter
2 cups sugar	⅓ cup milk
1 ½ cups flour	10 large marshmallows
½ tsp. salt	¼ cup cocoa
4 large eggs	1 box powdered sugar

Preheat oven to 350°. Cook 1 cup butter and ⅓ cup cocoa in pan over low heat until butter melts, stirring often. Remove from heat and cool slightly. Combine sugar, flour, and salt in bowl. Add chocolate mixture and beat until blended. Add eggs and vanilla, and beat until blended. Spread into greased 15x10-inch cookie sheet. Bake at 350° for 20 minutes. Remove lid from peanut butter and microwave at 50% for 2 minutes, stirring once. Spread over brownies. Chill 30 minutes.

Cook remaining ½ cup butter, milk, and marshmallows in pan over medium heat, stirring often. Remove from heat and whisk in ¼ cup cocoa. Gradually stir in powdered sugar. Spread over peanut butter and chill 20 minutes. Cut into squares.