

Kitchen Sink Marshmallow Poke Brownies from MightyDelighty.net

For the Brownies this is what you will need:

1/2 cup (1 Stick) butter or margarine melted (I USED BUTTER)

1 Cup Sugar

1 Teaspoon Vanilla Extract

2 Eggs

1/2 Cup All Purpose Flour

1/3 Cup HERSHEY'S Dark Chocolate Cocoa

1/4 Teaspoon Baking Powder

1/4 Teaspoon Salt

1/4 cup marshmallow fluff

1 heaping tbsp. of creamy peanut butter.

1/4 cup of chocolate chips

1/4 cup peanut butter chips

1/4 cup white chocolate chips

1/4 cup chopped walnuts

To Prepare.....

Heat oven to 350 F. Line a 9x9 pan with tinfoil(easy removal and cleanup)

Stir together melted butter, sugar and vanilla in a bowl.

Add eggs; beat well with spoon.

Stir together flour, cocoa, baking powder and salt.

Gradually add to mixture, beating until well blended.

Stir in nuts, if desired.

Spread batter evenly in prepared pan.

In a small microwave safe bowl mix marshmallow fluff and peanut butter on medium heat for about 20-30 seconds..mix well.

Spread marshmallow/peanut butter mixture onto top of brownie batter and swirl with a fork over the entire top.

Sprinkle Chips and nut topping over the top of batter.

Bake 25-30 minutes or until brownies begin to pull away from the sides of the pan.

Cool Completely.

Marshmallow Poke filling/topping

3 Tbsp of milk

1/2 cup of Marshmallow fluff

3/4 cup white chocolate chips

Mix the milk and Marshmallow fluff in a small bowl and microwave until it is melted, add white chocolate chips and mix until melted.

Poke holes all over the top of your cooled brownies and pour some of the mixture onto the top, you will have some leftover, this is fine, you will use this later as a final topping.

I then put the whole thing into the fridge to cool and set for about an hour.

Also put the marshmallow mixture into the fridge because it will set up a bit thicker and fluffier as it sets as well.

After it has set, cut into squares and top with the remaining fluff mixture.

Best eaten with a fork :)

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