

S'MORES BROWNIES

pictured on page 151

8 graham crackers (each
5" by 2½")

¼ cup drained red
maraschino cherries or
candied cherries

¼ cup drained green
maraschino cherries or
candied cherries

¾ cup margarine or butter
(1½ sticks)

4 1-ounce squares
unsweetened chocolate

1¼ cups sugar

2 teaspoons vanilla
extract

¼ teaspoon salt

3 large eggs

1¼ cups walnuts,
chopped

1 cup all-purpose flour

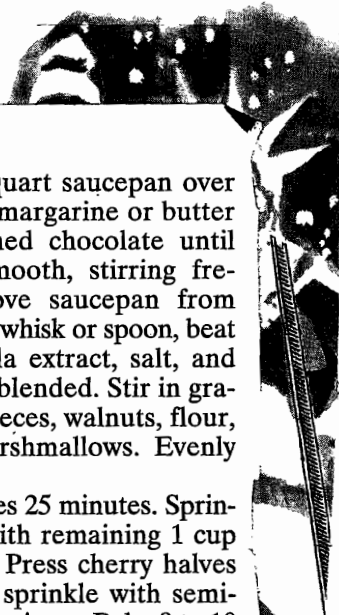
2 cups miniature
marshmallows

(½ 10½-ounce bag)

¾ cup semisweet-
chocolate pieces

ABOUT 4 HOURS BEFORE
SERVING OR DAY AHEAD:

1. Preheat oven to 350°F. Grease a 13" by 9" metal baking pan. Break graham crackers into small pieces. Cut each red and green maraschino cherry in half.



2. In heavy 3-quart saucepan over low heat, heat margarine or butter and unsweetened chocolate until melted and smooth, stirring frequently. Remove saucepan from heat. With wire whisk or spoon, beat in sugar, vanilla extract, salt, and eggs until well blended. Stir in graham-cracker pieces, walnuts, flour, and 1 cup marshmallows. Evenly spread in pan.

3. Bake brownies 25 minutes. Sprinkle brownies with remaining 1 cup marshmallows. Press cherry halves into brownies; sprinkle with semisweet-chocolate pieces. Bake 8 to 10 minutes longer until toothpick inserted in center comes out clean. Cool in pan on wire rack until cold and semisweet-chocolate pieces are firm.

4. When cold, cut brownies lengthwise into 4 strips, then cut each strip crosswise into 6 pieces. Store in tightly covered container. Makes 2 dozen brownies.

Each brownie: About 250 calories, 15 g fat, 27 mg cholesterol, 145 mg sodium.

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...S'MORES... SO WHAT?!"