## **Frosted Chocolate Brownies**

4 oz unsweetened chocolate

2/3 cup Crisco

2 cups sugar

4 eggs

1 teaspoon vanilla

1 1/4 cups flour

1 teaspoon baking powder

1 teaspoon salt

Heat Oven to 350. Grease a 9 x 13 pan.

Melt chocolate and shortening in a large saucepan on low heat. Remove from heat and mix in sugar, eggs and vanilla.

Stir in remaining ingredients. Spread into pan

Bake 31 minutes or until brownies start to pull away from sides of pan. Do not over bake.

## **FROSTING**

1 cup sugar

1/3 cup milk

1/4 cup butter

1 teaspoon vanilla

1 cup small marshmallows

1/3 cup any kind of chocolate chips

1 oz square unsweetened chocolate

Bring sugar, milk, butter and chocolate square slowly to a full rolling boil over medium heat. Stirring constantly. Boil for 1 minute.

Add vanilla.

Beat in marshmallows until dissolved.

Add chocolate chips.

Keep stirring it until its cool and spreading consistency. (off and on)