

CHOCOLATE CHEESE LAYERED BARS

1/2 cup butter, softened
1 cup sugar
2 eggs
1 square (1 oz.) unsweetened chocolate, melted
1 teaspoon vanilla extract
1 cup all-purpose flour
1 teaspoon baking powder
1/2 cup chopped pecans

Cheese Layer:

6 ounces cream cheese, softened
1/4 cup butter, softened
1/2 cup sugar
1 egg
2 tablespoons all-purpose flour
1/2 teaspoon vanilla extract
1/4 cup chopped pecans
1 cup (6 ounces) semisweet chocolate chips
3 cups miniature marshmallows

Topping:

1/4 cup butter
2 ounces cream cheese, softened
1 square (1 ounce) unsweetened chocolate
2 tablespoons milk
3 cups confectioners' sugar
1 teaspoon vanilla extract

In a mixing bowl, cream butter and sugar. Add eggs, chocolate and vanilla; mix well. Combine flour and baking powder; stir into chocolate mixture. Fold in pecans. Pour into a greased 13 in. x 9 in. x 2 in. baking pan.

In a mixing bowl, combine cream cheese and butter. Beat in the sugar, egg, flour and vanilla; mix well. Fold in pecans. Spread over the chocolate layer; sprinkle with chips.

Bake at 350 deg. For 20-25 minutes or until edges pull away from sides of pan. Sprinkle with marshmallows; bake 2 minutes longer or until puffed. Spread evenly over cream cheese layer. Cool on a wire rack.

In a saucepan, combine first four topping ingredients. Cook and stir over low heat until smooth. Transfer to a mixing bowl. Add the confectioners' sugar and vanilla; beat until smooth. Spread over cooled bars. Store in the refrigerator. Yields: 2 dozen.