

# Betty's Rocky Road Fudge Bars

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In this video, Betty demonstrates how to make Rocky Road Fudge Bars. This recipe is a favorite of my family, and it is also great for parties and pot luck dinners.

## Ingredients:

Base:

½ cup butter

1 ounce (1 square) unsweetened chocolate

1 cup all-purpose flour

1 cup sugar

1 teaspoon baking powder

1 teaspoon vanilla extract

2 eggs

¾ cup chopped pecans

## Filling:

8 ounces cream cheese, softened, reserving 2 ounces for frosting

¼ cup butter, softened

½ cup sugar

2 tablespoons flour

½ teaspoon vanilla extract

1 egg

¼ cup chopped pecans

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1 cup semi-sweet chocolate chips  
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2 cups miniature marshmallows  
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## Frosting:

¼ cup butter

¼ cup milk

1 ounce (1 square) unsweetened chocolate

reserved 2 ounces cream cheese, softened

3 cups powdered sugar (confectioner's sugar or icing sugar)

1 teaspoon vanilla extract

In a large saucepan over low heat, melt ½ cup butter and 1 ounce unsweetened chocolate, stirring constantly until smooth.

Add 1 cup flour, 1 cup sugar, 1 teaspoon baking powder, 1 teaspoon vanilla, 2 eggs, and ¾ cup chopped pecans. Mix well and spread into a greased and floured 13-inch by 9-inch by 2-inch baking pan. Set aside. Next, make filling: In a small bowl, combine 6 ounces softened cream cheese, ¼ cup softened butter, ½ cup sugar, 2 tablespoons flour, ½ teaspoon vanilla extract, and 1 egg. Beat with an electric mixer for 1 minute at medium speed, until smooth and fluffy. Stir in ¼ cup chopped pecans. Spread over chocolate mixture in baking pan. Sprinkle evenly with 1 cup semi-sweet chocolate chips. Bake at 350 degrees (F) for 25 to 35 minutes, or until toothpick inserted in center comes out clean. Remove from oven and immediately sprinkle 2 cups miniature marshmallows over top. Return to oven and bake for an additional 2 minutes. Now, make frosting: In a large saucepan over low heat, combine ¼ cup butter, ¼ cup milk, 1 ounce unsweetened chocolate, and reserved 2 ounces softened cream cheese. Stir until well blended. Remove from heat. Stir in 3 cups powdered sugar and 1 teaspoon vanilla, until smooth. Immediately pour frosting over marshmallows and lightly swirl with knife to marble. Let cool at room temperature, and then refrigerate until firm. Cut into bar of size and shaped desired. Gorgeous and delicious! I hope you love these! --Betty

