



Mississippi Mud Bars Ingredients

Ingredients	26x18 Pan (Camp Size)	9x13 Pan (Family Size)
Margarine	1½ Cups	¾ Cups
Granulates Sugar	3½ Cups	1¾ Cups
Hershey Cocoa	1½ Cups	¾ Cups
Eggs (Large)	8	4
Vanilla Extract	4 tsp	2 tsp
Salt	1 tsp	½ tsp
All Purpose Flour	3 Cups	1½ Cups
Marshmallow (Mini or Cut Up Standard)	3 Cups	1½ Cups
Fudge Topping		
Margarine	5oz	2½ oz
Unsweetened Chocolate	2oz	1 oz
Hershey Unsweetened Cocoa	⅔ Cup	⅓ Cup
Salt	¼ tsp	⅛ tsp
Confectioners' Sugar	1 Cup	½ Cup
Non-Dairy-Non Flavored Creamer	½ Cup	¼ Cup
Vanilla Extract	1 tsp	½ tsp



Mississippi Mud Bars Directions

Preheat Oven 350F

Melt Margarine

Add Cocoa and Sugar

Remove from heat: Add Eggs (One at a time)

Mix in Vanilla and Salt until blended well

Add in: Flour, mix until smooth (About 1 minute)

Grease Pan

Add Batter (Should be thick)

Bake 25 minutes

Add Marshmallow

Bake another 10 minutes

Cool

Frosting

Melt the Margarine on low heat in a sauce pan

Add chocolate, stir until melted

With a wisk add the Cocoa and Salt

Wisk until smooth

Add the Non-Dairy Creamer (Mixture will get thick)

Add the Confectioners' Sugar, mix till smooth

Pour over Marshmallow