Durkovich Marshmallow Brownies

Brownie batter:

* 1 c. margarine
* 1/3 c. cocoa
* 4 eggs
* 2 c. sugar
* 1 1/2 c. flour
* 1 t. vanilla
* pinch salt

+ 1 bag mini marshmallows

Frosting:

* 1/2 c. margarine
* 1/3 c. cocoa
* 1/2 t. vanilla
* 1 2/3 c. powdered sugar
* 1/4 c. evaporated milk

1. Mix batter, pour in greased/floured 10x15" pan, tap on counter to remove bubbles.

2. Bake at 350 for 17 minutes. Remove from oven to stovetop.

3. Cover brownies with bag of mini marshmallows, trying to fill every hole and go all the way to the edge. It's best if you can keep the marshmallows one story tall, but there can be a few that rest atop the sea of sugar.

4. Return to oven and bake at 350 for 4 minutes. You want the marshmallows to be puffed up and white. Once they start to brown you've gone too far, and then will cool and get kind of hard. Aim for puffy but still white.

5. Let cool for a few hours.

6. Meanwhile, make frosting. Melt margarine and cocoa in a saucepan, add other ingredients, bring to a boil, turn off. Let rest while the brownies are resting. Easier to frost if both items have set a few hours. Frost brownies.

7. Refrigerate uncovered overnight and cut the next day while still cold. Much easier than when they are fresh and gooey!

Servings: Depends on whether you eat them by the brownie or by the half pan.

\*These taste insanely better the next day, so try to plan ahead.

\*\*I know they call for margarine, but that is correct. When made with butter they are too rich. I can handle butter in the frosting, but it's just too much in everything (for me). It's the only time I use stick margarine ever. Go ahead, judge me.