

BATTER

- 1 unbeaten egg plus 1 1/2 tbsp beaten egg
- 1 Tsp Vanilla extract
- 1 Tsp warm water
- 1/2 cup brown sugar, pkd
- 1/2 cup granulated sugar
- 1 cup plus 2 tbsp Ranch House Baking mix
- 1/3 cup plus 2 Tsp cocoa powder
- 1/8 Tsp baking soda
- 3/4 cup water at room temperature
- 2 tbsp melted butter or margarine, cooled

ROCKY ROAD FUDGE FROSTING

- 1/2 cup granulated sugar
- 1/3 cup brown sugar, pkd
- 1/3 cup evaporated milk
- 3 tbsp butter or margarine
- 3/4 cup semi-sweet chocolate chips
- 1 2/3 cups miniature marshmallows, divided
- 1/2 Tsp Vanilla extract
- 1/3 cup chopped walnuts
- 1 to 2 Tsp warm water

BATTER: Place unbeaten egg, 1 1/2 tablespoons beaten egg, vanilla and warm water in small bowl. Beat at high speed 2 minutes. Gradually beat in brown sugar, 3 tablespoons at a time, then gradually beat in granulated sugar, 3 tablespoons at a time, at high speed. Continue beating 3 minutes after final addition of sugar. (Total beating time about 10 to 12 minutes.) Set aside, with beaters positioned over bowl to catch drippings.

In medium bowl thoroughly stir together baking mix, cocoa and baking soda with a pastry blender. Add water and melted butter. With uncleaned beaters stir to dampen, beat at low speed 1/2 minute. Scrape bowl with a rubber spatula.

Fold in 1/2 of the egg mixture with a large slotted

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spoon. Add remaining egg mixture, gently fold in until thoroughly blended. Scrape bowl. (Batter will be thin.) Pour into a greased and floured on bottom 8-inch square baking pan.

Bake at 350° 25 to 30 minutes or until a tester inserted in center tests slightly moist. Do not overbake. Cool cake in pan on rack 5 minutes. Loosen edges with a sharp knife; double invert onto cooling rack. Let stand until cold. Invert onto a square cake plate or serving tray. Spread sides and top of cake with frosting as directed below. makes 9 servings.

ROCKY ROAD FUDGE FROSTING: Combine sugars, evaporated milk and butter in a small saucepan. Bring to boiling over medium heat, stirring constantly. Reduce heat until mixture is simmering; cook 3 minutes, uncovered, stirring occasionally.

Place chocolate chips in a medium bowl. Add 1 cup of the marshmallows and vanilla. Pour in hot sugar mixture, (do not scrape saucepan) stir until chocolate chips and marshmallows are melted. Quickly spread frosting over sides of cake only. To remaining frosting in bowl stir in chopped walnuts and remaining $\frac{2}{3}$ cup marshmallows. Stir in just enough of the warm water to make a good spreading consistency. Spread over top of cake. Chill until frosting sets. Serve at room temperature.