



The bars that *should* have been made will start our “people need fuel too - recipe of the month” series. Since Melissa couldn’t manage to get them done in time for the meeting, perhaps a few of you who are more ambitious can enjoy them!

## No-Bake Rocky Road Bars

### Bars:

Cooking spray  
One 14-ounce can sweetened condensed milk  
8 ounces cream cheese  
3 tablespoons salted butter  
1 cup toasted, chopped pecans  
1 cup toasted, chopped walnuts  
8 full graham crackers (1 sleeve), broken into chunks  
One 10-ounce bag mini marshmallows  
3 cups semisweet chocolate chips

### Quick Marshmallow Frosting:

2 cups confectioners' sugar  
1 cup (2 sticks) unsalted butter, softened  
One 16-ounce jar marshmallow creme, such as Marshmallow Fluff



### Directions

1. For the bars: Line a 9-by-13-inch baking pan with parchment so that the edges fold over the sides of the pan. Spray with cooking spray.
2. Add the sweetened condensed milk, cream cheese and butter to a medium pot and place over low heat. Cook, whisking occasionally so the bottom does not brown, until melted and well combined, a few minutes.
3. Put the pecans, walnuts, graham crackers and marshmallows in a bowl; set aside.
4. When the cream cheese mixture has melted, whisk until well combined, and then remove from the heat. Fold in the chocolate chips and mix until all the chocolate is melted and the mixture is well combined.
5. Pour the chocolate mixture into the bowl with the graham cracker mixture. Pour the mixture into the prepared pan and place in the fridge for 1 to 1 1/2 hours to set.
6. For the quick marshmallow frosting: In the bowl of stand mixer fitted with the paddle attachment, beat the sugar and butter until creamy, a couple of minutes. Beat in the marshmallow creme.
7. Remove the set mixture from the pan. Cut into squares and frost with or dip in the marshmallow frosting. Keep refrigerated.

[Recipe courtesy of Trisha Yearwood](#)

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\*If you have a recipe you'd like to share with the club, please e-mail it to [melissa.miller@tcmcdc.com](mailto:melissa.miller@tcmcdc.com)