

Triple layer gourmet brownies are scrumptious. However, you do need to make small squares because of its rich taste.

Triple Layer Gourmet Brownies

Bottom Layer

- 4 eggs
- 1 cup sugar
- 1 stick margarine
- 1 cup Hershey's Chocolate syrup
- 1 cup flour
- 1/2 cup chopped pecans (optional)

Middle Layer

- 1 1/2 cups Miniature Marshmallows

Frosting

- 1 1/2 cups sugar
- 6 Tbsp. margarine
- 6 Tbsp. milk
- 3/4 cup chocolate chips

See more great recipes and ideas on our [Cookie & Bouquet Blog](#)

- Cookies
 - [Bars & Brownies](#)
 - [Drop Cookies](#)
 - [Filled](#)
 - [Refrigerator](#)
 - [Rolled](#)
 - [No Bake](#)
 - [Diabetic](#)
 - [Christmas](#)
 - [Other Cookies](#)
- Candy
 - [Caramel](#)
 - [Fudge](#)
 - [Nut Candies](#)
 - [Hard Candies](#)
 - [Diabetic](#)
- Cakes
 - [Cupcakes](#)
 - [Chocolate](#)
 - [Spice](#)
 - [Custard](#)
 - [Fruit](#)
 - [Pound](#)
 - [Other Cakes](#)
- Desserts
 - [Cheesecakes](#)
 - [Crisps & Cobblers](#)
 - [Custards](#)
 - [Fruit Desserts](#)
 - [Pastries](#)
 - [Pies](#)
- [More Recipes](#)

In a large mixing bowl, beat the eggs well, then add sugar and margarine and cream together. Mix in the chocolate syrup. Then add the flour a little at a time (mixing between each addition). Fold in pecans. Pour batter into a 9x13" pan and bake at 350° for about 25 minutes, use a toothpick to test. Remove brownies from the oven and immediately sprinkle the miniature marshmallows on the brownies. Put brownie pan back into the oven (which has been turned off) for a couple of minutes to soften the marshmallows and make them spreadable. Remove from the oven and spread the marshmallows so they are



An offset or angled spatula, available at kitchenware shops and some supermarkets, is perfect to spread frosting on bars or batters in pans.

[Gourmet Cookie Bouquets](#) offers design cookies, cookie arrangements, cookie tins and bouquet delivery for birthday, get well, thank you and corporate gift occasions.

Cookie & Bouquet Ideas

- [Anniversary / Love](#)
- [Baby Bouquets](#)
- [Birthday Bouquets](#)
- [Congratulations Gifts](#)
- [Get Well Bouquets](#)
- [Housewarming Gifts](#)
- [Just Because](#)
- [Sympathy Bouquets](#)
- [Thank You Gifts](#)
- [Wedding Bouquets](#)
- [Cookie Party Favors](#)
- [Flower Cookies](#)
- [Bouquets & Baskets](#)
- [Big Fortune Cookies](#)
- [Fortune Cookies](#)
- [Sugar Free / Diabetic](#)
- [Cookie Tins & Boxes](#)
- [Corporate Gifts](#)
- [Chocolate Oreos](#)
- [Gifts for Men](#)
- [Gifts for Women](#)
- [Bouquets for Kids](#)
- [Gifts by Profession](#)

evenly distributed over the brownie base. Cool prior to frosting.

Nurses Get Well Cookie Gift Bouquet



When someone is feeling under the weather, send in the nurses! These artfully decorated nurse cookies will comfort those who are ill and will also be a cheerful reminder that you are thinking about them.

Price: \$ 29.00 - \$ 80.00

BUY NOW

To make the frosting, bring sugar, margarine and milk to boil. Boil for 30 seconds. Remove from heat and add the chocolate chips mixing until melted. Cool frosting until it is the desired consistency so that you can pour it over the marshmallows and spread evenly. Cut into squares and serve.