Rocky Road Snack Cake

Chock-full of nuts and almond toffee pieces, this chocolaty indulgence is a tasty cross between a snacking cake and an awesome brownie. The sprinkling of tiny marshmallows is a terrific finishing touch for this incredible concoction.
INGREDIENTS
1 box (2-layer size) moist devil's food chocolate cake mix
⅓ cup coarsely chopped almonds or pecans
⅓ cup almond toffee pieces
⅓ cup instant malted milk powder
1¼ cups miniature marshmallows

DIRECTIONS
1. Preheat oven to 350°F. Grease a 13x9x2-inch baking pan. Prepare cake according to package directions and stir in nuts, toffee pieces, and malted milk powder. Pour batter evenly into prepared pan. Sprinkle half of marshmallows over batter.

2. Bake for 30 minutes. Sprinkle with remaining marshmallows. Bake for 5 to 8 minutes more or until a wooden toothpick inserted in center comes out clean. Cool in pan on a wire rack. Cut into squares. Serve warm or at room temperature.

Yield: 12 servings