



A TASTEFUL PLACE AT THE DALLAS ARBORETUM

Mississippi Mud Bug Brownies

Ingredients

- 1 cup fresh figs, roughly chopped
- 1 cup walnuts, chopped (optional)
- $\frac{3}{4}$ cup butter
- 3 oz dark chocolate chips
- 1 $\frac{1}{2}$ cups flour
- 1 $\frac{1}{2}$ cups brown sugar
- 1 Tbsp vanilla
- 3 eggs
- Mini marshmallows

Topping Ingredients

- 2 cups mini marshmallows
- 2 cups chocolate chips
- $\frac{3}{4}$ cups cream

Directions

Preheat your oven to 350 degrees. Grease a 9x13 cake pan. Evenly distribute the figs and walnuts (if using) in the cake pan, set aside.

Heat the butter and 3 ounces dark chocolate chips in a small pot over medium heat. Stir or whisk to distribute the heat evenly. Set aside to cool.

In a mixing bowl, whisk together the flour and brown sugar. Pour in the chocolate mixture and vanilla into the dry ingredients. Whisk slightly, then add eggs and whisk again until just combined. Pour the batter gently over the figs and walnuts. Bake for 25 to 30 minutes. Sprinkle with mini marshmallows then let the brownies sit on the stove top until completely cooled.

In the meantime, heat cream and 2 cups chocolate chips over medium heat. Once the chips begin to melt, whisk consistently to blend the cream and chocolate together. Stir until the chocolate is completely melted and smooth. Evenly pour the mixture over the brownies and marshmallows. Refrigerate overnight to set the chocolate then cut into squares.

*Contains gluten and dairy