



“I Love You” Brownie Pie For Someone Special

(NAPSA)—Take a brownie mix, a prepared pie crust, some chocolate morsels, a little icing, California figs and a big dose of “I love you,” and you have all the makings for a truly special-occasion dessert. It’s so easy and so much fun, kids and adults alike will enjoy making this brownie-fig pie with chocolate frosting. Chunks of chewy, moist, flavorful California Dried Figs help set this brownie pie apart from all the rest. From Mother’s Day to Father’s Day to a special birthday or anniversary, this simple dessert delivers a tasty message from the heart.

Blue Ribbon Orchard Choice Figs are sun-dried in the orchards of central California. Brimming with flavor and nutritional value, figs can add distinction to even the simplest of dishes. Five to six California dried figs provide approximately 5 grams of dietary fiber or 20 percent of your daily value along with a healthy dose of iron, calcium and potassium. The golden, slightly nutty flavored Calimyrnas and the deep purple, richly flavored Missions can be used interchangeably in dishes ranging from appetizers to desserts. Here are some tips from the California fig experts.

- Keep dried figs handy for a quick, nutritious snack. Figs are rich in health-promoting antioxidants, complex carbohydrates and dietary fiber and a wealth of essential minerals.

- Add chopped figs to rice, couscous, orzo, pilaf and other



Rack up the brownie points when you show your love with this delicious brownie-fig pie.

pastas and grains to give a sweet twist to an everyday side dish.

- Make chopping figs easy by frequently dipping the knife in hot water.

- Poach figs in juice, water, a fruity red wine, port or sherry. Include spices such as cinnamon, nutmeg, allspice or cardamom. Delicious when combined with apples, pears, peaches or apricots.

- Store figs in the refrigerator after opening for optimum freshness.

- Sprinkle chopped figs on hot or cold cereal.

“I Love You” Brownie-Fig Pie

- 1 refrigerated pie crust
- 1 package (19- to 21-oz.) fudge brownie mix
- 1/2 cup vegetable oil
- 2 large eggs
- 1/4 cup water

- 1 cup chopped Blue Ribbon Orchard Choice or Sun-Maid Calimyrna or Mission Figs, stems removed
- 1/2 cup chopped, toasted walnuts, pecans or other nuts (optional)
- 1 cup semisweet chocolate chips
- White decorating icing, fit with writing tip

Preheat oven to 350°F. Unfold crust and press into 9-inch pie plate. Fold excess crust under and press together to form edge. In bowl, stir brownie mix, oil, eggs and water until well blended. Stir in figs and nuts. Spoon 3 cups batter into crust. Spoon any remaining batter into greased or paper-lined muffin pan cups. Bake muffins 20 to 25 minutes; bake pie 45 to 50 minutes, until pick inserted in center comes out almost clean (cover edge of crust with foil after 20 minutes). Cool on rack.

For topping, place chocolate chips in glass measuring cup; heat in microwave oven on high (100%) power 1 minute. Stir. Repeat heating and stirring at 20 second intervals until melted. Spread over pie and cupcakes. Cool. With decorator icing write “I Love You” or other message on pie. Makes 1 pie (about 10 servings) and up to 3 or 4 cupcakes.

For free recipes, contact Valley Fig Growers at P.O. Box 1987, Fresno, CA 93718-1987 or via the Internet at www.valleyfig.com.