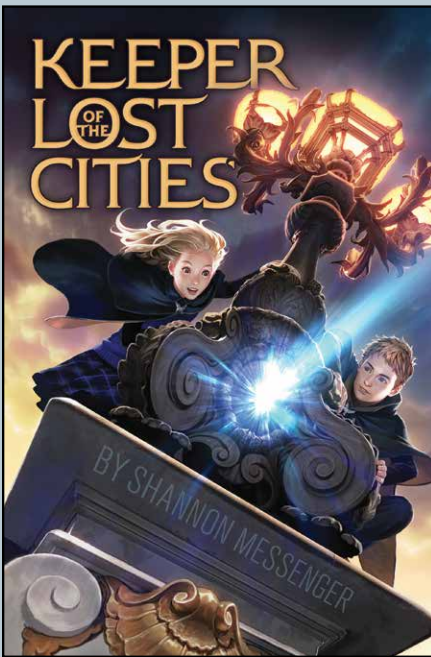


KEEPER OF THE LOST CITIES

The Snacks of Lumenaria: Mallowmelt

Mallowmelt turned out to be a gooey cake that tasted like fresh-baked chocolate chip cookies soaked in ice cream and covered in frosting and butterscotch. It melted on her tongue and was, hands down, the best thing Sophie ever tasted.



INGREDIENTS

- 1/2 cup butter
- 2 cups butterscotch chips (divided)
- 2/3 cup packed light brown sugar
- 2 eggs
- 2 teaspoons vanilla extract
- 1 1/2 cups all-purpose flour
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 3 cups miniature marshmallows (divided)
- 2 cups semisweet chocolate chips (divided)
- 1 14oz can of sweetened & condensed milk

DIRECTIONS

1. Preheat oven to 350 degrees F (175 degrees C).
2. Grease a 9x13 inch metal baking pan.
3. Using a microwave-safe bowl, melt 1 cup of the butterscotch chips with the butter in the microwave. It's easiest to work in 20 second intervals, stirring in between. Set aside to cool.
(Note: Do not over melt! It's okay if a few lumps remain.)
4. In a large bowl, stir the brown sugar, eggs, and vanilla until combined.
5. In a small bowl, stir the flour, baking powder, and salt until combined
6. When the butterscotch mixture has cooled, pour into the large bowl and stir to combine with the brown sugar/egg/vanilla mixture.
7. Add the flour mixture and stir until just mixed.
8. Stir in 2 cups of the marshmallows, 1 cup of chocolate chips, and 1/2 cup of the butterscotch chips.
9. Spread the batter evenly into the prepared baking pan.
10. Top with the remaining marshmallows, chocolate, and butterscotch chips, scattering evenly.
11. Drizzle entire can of sweetened & condensed milk evenly over the top.
12. Bake for 25 to 30 minutes or until set. Top will be browned but still quite gooey.
13. Cool completely (at least 2-3 hours) and serve.
(Note: Bars will still be gooey. That's sort of the point.)