



## Boo Brownie Cupcakes

 Dairy Free

READY IN



85 min.

SERVINGS



16

CALORIES



304 kcal

DESSERT

## Ingredients

- ☐ 1 box brownie mix with pouch of chocolate flavor syrup betty crocker® (1 lb 6.5 oz)
- ☐ 0.5 cup chocolate chips dark
- ☐ 0.3 cup vanilla extract white
- ☐ 16 servings vegetable oil for on brownie box

## Equipment

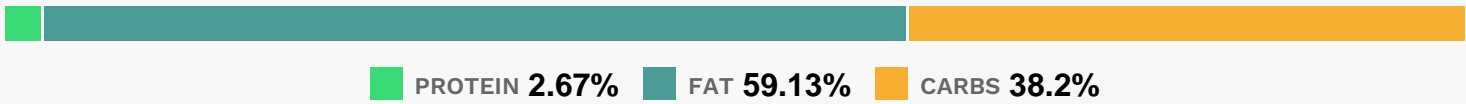
- ☐ frying pan
- ☐ oven
- ☐ wire rack

- ☐ ziploc bags
- ☐ microwave
- ☐ muffin liners

## Directions

- ☐ Heat oven to 350°F.
- ☐ Place paper baking cup in each of 16 regular-size muffin cups; spray paper cups with baking spray with flour. Make brownie batter as directed; stir in dark chocolate chips. Divide batter evenly among muffin cups.
- ☐ In small resealable freezer plastic bag, place vanilla chips; seal bag. Microwave on High about 20 seconds or until softened. Gently squeeze bag until chips are smooth. If necessary, continue to microwave at 10-second intervals.
- ☐ Cut off tiny corner of bag. Squeeze bag on top of unbaked cupcakes to draw ghost shapes.
- ☐ Bake 24 to 26 minutes or until tops appear cracked and dry. Cool in pan 10 minutes.
- ☐ Remove from pan to cooling rack. Cool completely, about 30 minutes.

## Nutrition Facts



## Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-1, Nutrition Score:2.1647826384591%

## Nutrients (% of daily need)

Calories: 304.06kcal (15.2%), Fat: 19.63g (30.19%), Saturated Fat: 4.6g (28.74%), Carbohydrates: 28.54g (9.51%), Net Carbohydrates: 28.32g (10.3%), Sugar: 18.14g (20.15%), Cholesterol: 0.06mg (0.02%), Sodium: 99.39mg (4.32%), Alcohol: 1.12g (100%), Alcohol %: 2.59% (100%), Protein: 1.99g (3.98%), Vitamin K: 26.18µg (24.93%), Vitamin E: 1.23mg (8.22%), Iron: 0.98mg (5.42%), Calcium: 17.4mg (1.74%), Zinc: 0.2mg (1.35%), Potassium: 40.42mg (1.15%)