



Build-a-Brownie Bar

READY IN



170 min.

SERVINGS



32

CALORIES



328 kcal

DESSERT

Ingredients

- ☐ 1 box brownie mix betty crocker® (1 lb 2.4 oz)
- ☐ 32 servings m&m candies miniature
- ☐ 1 cup chocolate frosting betty crocker® (from 16 oz container)
- ☐ 32 servings maraschino cherries with stems
- ☐ 32 servings semisweet chocolate chips miniature
- ☐ 32 servings vegetable oil for on brownie mix box
- ☐ 0.7 cup whipping cream

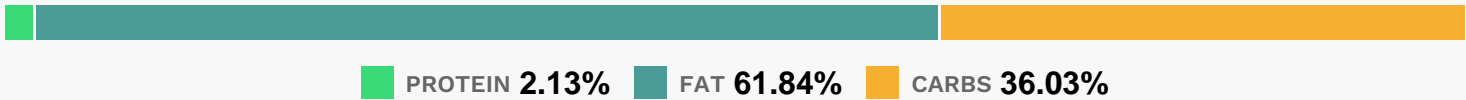
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ whisk
- ☐ hand mixer
- ☐ aluminum foil
- ☐ microwave

Directions

- ☐ Heat oven to 350°F (325°F for dark or nonstick pan). Line 8-inch or 9-inch square pan with foil, letting foil hang 2 inches over sides of pan. Grease bottom only of foil with shortening or cooking spray. Make and bake brownies as directed on box. Cool completely, about 1 1/2 hours.
- ☐ Meanwhile, place 2/3 cup chocolate chips and the whipping cream in large microwavable bowl. Microwave uncovered on High 2 to 3 minutes, stirring with wire whisk every minute, until chocolate is melted. Stir until mixture is smooth. Cover; refrigerate about 1 to 1 1/2 hours or until chilled and set.
- ☐ Stir frosting into chilled cream mixture. Beat with electric mixer on high speed 1 to 2 minutes or until well blended and soft peaks form. Spoon into serving dish.
- ☐ Remove brownie from pan by lifting foil; peel away foil.
- ☐ Cut brownie into 4 rows by 4 rows, making 16 squares.
- ☐ Cut each square in half diagonally to make 32 triangles. Arrange on serving plate.
- ☐ To set up Build-a-Brownie serving bar, arrange brownies and frosting mixture along with small knives for spreading frosting on brownies. In small bowls, place baking bits, miniature chips and cherries for topping brownies.

Nutrition Facts



Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-1, Nutrition Score:2.3782608223998%

Nutrients (% of daily need)

Calories: 328.28kcal (16.41%), Fat: 22.86g (35.17%), Saturated Fat: 6.47g (40.46%), Carbohydrates: 29.97g (9.99%),
Net Carbohydrates: 29.26g (10.64%), Sugar: 23.81g (26.46%), Cholesterol: 7.91mg (2.64%), Sodium: 71.3mg (3.1%),
Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 1.77g (3.55%), Vitamin K: 26.05µg (24.81%), Vitamin E: 1.31mg
(8.73%), Iron: 0.83mg (4.58%), Fiber: 0.71g (2.83%), Calcium: 24.56mg (2.46%), Vitamin A: 109.31IU (2.19%), Copper:
0.03mg (1.72%), Manganese: 0.03mg (1.54%), Phosphorus: 11.21mg (1.12%)