



Christmas brownie lollipops

 Gluten Free

READY IN



15 min.

SERVINGS



24

CALORIES



119 kcal

DESSERT

Ingredients

- ☐ 300 g nut-free brownie (we used Waitrose brownies)
- ☐ 50 g chocolate finely chopped
- ☐ 100 ml single cream
- ☐ 24 servings sprinkles

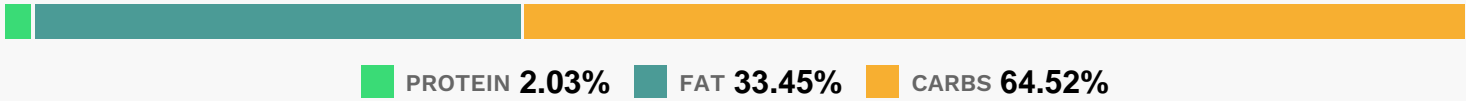
Equipment

- ☐ bowl
- ☐ frying pan

Directions

- ☐
- Cut the brownie into 24 pieces, then use your hands (greasing them if necessary) to roll each piece into a little ball about the size of a truffle. Insert a lolly stick, or wooden coffee stirrer snapped in half, into each ball.
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- ☐
- Place the chocolate into a large bowl. Bring the cream just to the boil in a small pan, then pour over the chocolate. Leave for a few mins until starting to melt, then stir until smooth. Dip the brownie lollipops into the melted chocolate until coated all over, scatter over the sprinkles to decorate, then leave for 30 mins until set. Try inserting the lolly sticks into an empty egg box to allow them to cool upright. Can be made up to 2 days in advance and stored in a cool place.

Nutrition Facts



Properties

Glycemic Index:1.77, Glycemic Load:0.49, Inflammation Score:-1, Nutrition Score:0.48391304278503%

Nutrients (% of daily need)

Calories: 118.72kcal (5.94%), Fat: 4.54g (6.99%), Saturated Fat: 2.38g (14.88%), Carbohydrates: 19.71g (6.57%), Net Carbohydrates: 19.15g (6.96%), Sugar: 15.98g (17.76%), Cholesterol: 4.67mg (1.56%), Sodium: 62.03mg (2.7%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.62g (1.24%), Fiber: 0.56g (2.24%), Iron: 0.38mg (2.11%)