



Creamy Peppermint-Topped Brownie Dessert

READY IN



165 min.

SERVINGS



24

CALORIES



343 kcal

DESSERT

Ingredients

- ☐ 1 pkg brownie mix
- ☐ 1 envelope gelatin powder unflavored
- ☐ 1 cup peppermint candies crushed (40 candies)
- ☐ 24 peppermint candies
- ☐ 24 servings brownie mix for on brownie mix box
- ☐ 2 cups whipping cream

Equipment

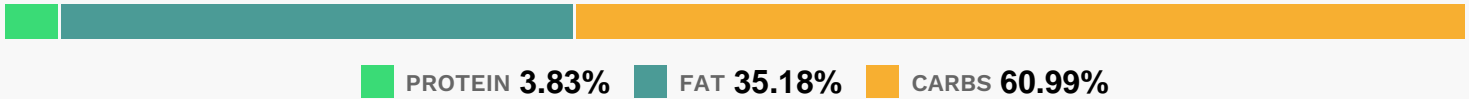
- ☐ bowl

- ☐ frying pan
- ☐ sauce pan
- ☐ oven
- ☐ wire rack
- ☐ aluminum foil

Directions

- ☐ Heat oven to 350F. Line 13x9-inch pan with foil; spray bottom only with nonstick cooking spray. Prepare brownie mix as directed on package, using oil, water and eggs.
- ☐ Spread in sprayed foil-lined pan.
- ☐ Bake at 350F. for 28 to 30 minutes. DO NOT OVERBAKE. Cool in pan on wire rack for 1 hour.
- ☐ While brownies are cooling, place 1/2 cup of the whipping cream in small saucepan.
- ☐ Sprinkle gelatin over cream; let stand 5 minutes to soften.
- ☐ Heat over low heat for 2 to 3 minutes or until gelatin has dissolved, stirring occasionally.
- ☐ Remove from heat. Stir in half of the crushed candies. Cool 20 to 25 minutes or until lukewarm, stirring occasionally. Most of candy will melt.
- ☐ Beat remaining 1 1/2 cups whipping cream in large bowl until stiff peaks form. Fold in remaining half of crushed candies. Working quickly, stir 1/4 of whipped cream mixture into gelatin mixture. Fold gelatin mixture into remaining whipped cream until blended.
- ☐ Spread whipped cream mixture over cooled brownies. Cover; refrigerate at least 1 hour or until serving time.
- ☐ To serve, using foil lift dessert from pan; cut into squares. Top each with whole peppermint candy.

Nutrition Facts



Properties

Glycemic Index:5.83, Glycemic Load:8, Inflammation Score:-1, Nutrition Score:1.1904347815105%

Nutrients (% of daily need)

Calories: 343.36kcal (17.17%), Fat: 13.36g (20.56%), Saturated Fat: 5.9g (36.87%), Carbohydrates: 52.12g (17.37%),
Net Carbohydrates: 52.12g (18.95%), Sugar: 34.16g (37.96%), Cholesterol: 22.41mg (7.47%), Sodium: 155.58mg
(6.76%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 3.27g (6.55%), Iron: 1.46mg (8.13%), Vitamin A: 291.55IU
(5.83%), Vitamin B2: 0.04mg (2.23%), Vitamin D: 0.32µg (2.12%), Calcium: 13.25mg (1.33%), Vitamin E: 0.18mg
(1.22%), Phosphorus: 11.62mg (1.16%), Selenium: 0.71µg (1.01%)