



Decadent Dark Chocolate Easter Brownies

READY IN



115 min.

SERVINGS



12

CALORIES



257 kcal

DESSERT

Ingredients

- ☐ 1 box brownie mix dark
- ☐ 0.3 cup cup heavy whipping cream
- ☐ 3 oz chocolate dark chopped
- ☐ 12 m&m candies

Equipment

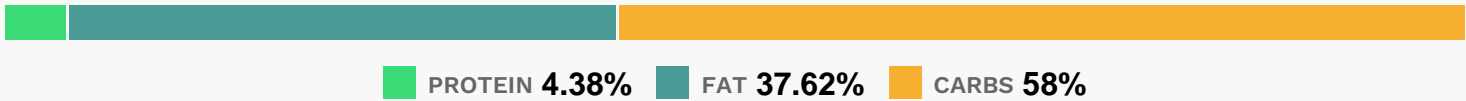
- ☐ frying pan
- ☐ sauce pan
- ☐ oven

- ☐ toothpicks
- ☐ spatula

Directions

- ☐ Heat oven to 350°F (325° for dark or nonstick pan). Grease bottom only of 13x9-inch pan with shortening or cooking spray.
- ☐ Make brownie mix as directed on box, using water, oil and eggs.
- ☐ Bake 24 to 26 minutes or until toothpick inserted 2 inches from side of pan comes out almost clean. Cool completely.
- ☐ In a small saucepan, heat cream, over medium heat, to almost boiling.
- ☐ Remove from heat; stir in chocolate. Stir 3 to 5 minutes or until the chocolate is melted and mixture is smooth.
- ☐ Pour chocolate mixture evenly over cooled brownies, using small spatula to spread it evenly over top. Dot top of the brownies with pastel candy coated eggs, placing them at even intervals so one is on each brownie. Use 12 for larger brownies, 24 for smaller ones.
- ☐ Refrigerate the brownies for 30 minutes.
- ☐ Cut into 4 rows by 3 rows for large brownies or 6 rows by 4 rows for 24 brownies.

Nutrition Facts



Properties

Glycemic Index:1.92, Glycemic Load:0.57, Inflammation Score:-1, Nutrition Score:2.0465217325027%

Nutrients (% of daily need)

Calories: 257.31kcal (12.87%), Fat: 10.78g (16.59%), Saturated Fat: 4.51g (28.18%), Carbohydrates: 37.4g (12.47%), Net Carbohydrates: 36.6g (13.31%), Sugar: 23.6g (26.22%), Cholesterol: 7.83mg (2.61%), Sodium: 127.98mg (5.56%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 5.67mg (1.89%), Protein: 2.83g (5.66%), Iron: 2.06mg (11.43%), Manganese: 0.14mg (6.91%), Copper: 0.13mg (6.29%), Magnesium: 16.62mg (4.16%), Fiber: 0.8g (3.2%), Phosphorus: 25.66mg (2.57%), Vitamin A: 102.19IU (2.04%), Zinc: 0.25mg (1.67%), Potassium: 56.96mg (1.63%), Calcium: 10.7mg (1.07%), Vitamin B2: 0.02mg (1.06%)