



## Eyeball Brownie Pops

 Dairy Free

READY IN



175 min.

SERVINGS



36

CALORIES



203 kcal

DESSERT

### Ingredients

- 1 box brownie mix (1 lb 3.5 oz)
- 1 serving vegetable oil for on brownie mix box
- 16 oz candy coating disks (almond bark)
- 36 you will also need: parchment paper
- 36 m&m candies green hard ring-shaped
- 36 m&m candies miniature
- 0.7 oz decorating gel red

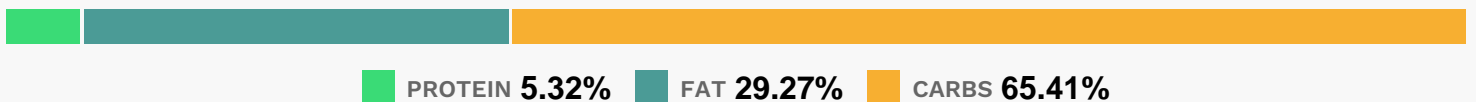
### Equipment

- bowl
- frying pan
- baking sheet
- oven
- microwave
- lollipop sticks

## Directions

- Heat oven to 350°F. Grease bottom only of 9-inch square pan with shortening or cooking spray. Make and bake brownies as directed on box for 9-inch pan, using water, oil and eggs. Cool completely.
- Line cookie sheet with waxed paper. Using cookie scoop, scoop brownies into 36 (1 1/2-inch) balls.
- Roll between hands to smooth edges; place on cookie sheet. Refrigerate to keep chilled.
- Line a second cookie sheet with waxed paper. In medium microwavable bowl, microwave candy coating uncovered on Medium (50%) 1 minute, then in 15-second intervals until melted; stir until smooth.
- Remove several brownie balls at a time from refrigerator. Dip tip of lollipop stick about 1/2 inch into melted coating and insert stick straight into brownie ball no more than halfway. Dip brownie pop into melted coating to cover, letting excess drip off; place on cookie sheet. Immediately adhere green gummy candies and press brown candies in center for pupils.
- Let stand until set. Use food decorating pen to draw veins on eyeball pops.

## Nutrition Facts



## Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-1, Nutrition Score:2.1313043597114%

## Nutrients (% of daily need)

Calories: 203.19kcal (10.16%), Fat: 6.45g (9.93%), Saturated Fat: 4.37g (27.3%), Carbohydrates: 32.46g (10.82%), Net Carbohydrates: 32.07g (11.66%), Sugar: 17.28g (19.2%), Cholesterol: 2.01mg (0.67%), Sodium: 155.06mg (6.74%),

Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 2.64g (5.28%), Selenium: 5.36µg (7.65%), Vitamin B1: 0.1mg (6.57%), Manganese: 0.12mg (6.06%), Iron: 1.06mg (5.9%), Vitamin B3: 1.03mg (5.15%), Vitamin B2: 0.07mg (4.22%), Folate: 16.34µg (4.09%), Fiber: 0.4g (1.58%), Phosphorus: 15.39mg (1.54%), Copper: 0.03mg (1.4%), Calcium: 11.25mg (1.13%)