



## Frankenstein Brownie Pops

 Dairy Free

READY IN



200 min.

SERVINGS



18

CALORIES



254 kcal

DESSERT

### Ingredients

- 1 box brownie mix (1 lb 2.3 oz)
- 1 serving vegetable oil for on brownie mix box
- 18 celery stalks (with round ends)
- 20 oz candy melts (green)
- 2 teaspoons vegetable oil
- 36 m&m candies (from 0.88-oz package)
- 36 licorice rounds
- 4.3 oz plums

- 4.3 oz chocolate icing black

## Equipment

- bowl
- frying pan
- baking sheet
- oven
- knife
- aluminum foil
- microwave

## Directions

- Heat oven to 350°F. Line 13x9-inch pan with foil, leaving 1 inch of foil overhanging at 2 opposite sides of pan; spray foil with cooking spray. Make and bake brownie mix as directed on box, using water, oil and eggs. Cool completely, about 1 hour. Refrigerate 1 hour or freeze 30 minutes. Use foil to lift brownies out of pan.
- Cut into 6 rows by 3 rows. Insert craft stick halfway into 1 end of each brownie.
- Line cookie sheet with waxed paper. In medium microwavable bowl, microwave candy melts uncovered on High 1 to 2 minutes; stir until smooth. Stir in oil until blended. Dip flat back side of each brownie pop in candy; place dipped side up on cookie sheet. Refrigerate 10 minutes or until set.
- Spoon candy coating over remaining sides of brownie to cover completely; let excess drip off. Smooth coating with knife. Immediately attach candy eyeballs.
- Place 1 licorice piece on opposite sides of each pop to look like neck bolts; refrigerate until set.
- Pipe purple icing on pops to look like hair using small plain tip. Pipe black icing to look like scars and mouth.
- Let stand until set.

## Nutrition Facts



■ PROTEIN 2.49% ■ FAT 35.84% ■ CARBS 61.67%

## Properties

Glycemic Index:6.31, Glycemic Load:2.23, Inflammation Score:0, Nutrition Score:0.827826095583%

## Flavonoids

Cyanidin: 0.38mg, Cyanidin: 0.38mg, Cyanidin: 0.38mg, Cyanidin: 0.38mg Peonidin: 0.02mg, Peonidin: 0.02mg, Peonidin: 0.02mg, Peonidin: 0.02mg Catechin: 0.19mg, Catechin: 0.19mg, Catechin: 0.19mg, Catechin: 0.19mg Epigallocatechin: 0.02mg, Epigallocatechin: 0.02mg, Epigallocatechin: 0.02mg, Epigallocatechin: 0.02mg Epicatechin: 0.21mg, Epicatechin: 0.21mg, Epicatechin: 0.21mg, Epicatechin: 0.21mg Epicatechin 3-gallate: 0.05mg, Epicatechin 3-gallate: 0.05mg, Epicatechin 3-gallate: 0.05mg, Epicatechin 3-gallate: 0.05mg Epigallocatechin 3-gallate: 0.03mg, Epigallocatechin 3-gallate: 0.03mg, Epigallocatechin 3-gallate: 0.03mg, Epigallocatechin 3-gallate: 0.03mg Apigenin: 0.11mg, Apigenin: 0.11mg, Apigenin: 0.11mg, Apigenin: 0.11mg Luteolin: 0.04mg, Luteolin: 0.04mg, Luteolin: 0.04mg, Luteolin: 0.04mg Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg Quercetin: 0.08mg, Quercetin: 0.08mg, Quercetin: 0.08mg, Quercetin: 0.08mg Gallocatechin: 0.01mg, Gallocatechin: 0.01mg, Gallocatechin: 0.01mg, Gallocatechin: 0.01mg

## Nutrients (% of daily need)

Calories: 253.86kcal (12.69%), Fat: 10.09g (15.52%), Saturated Fat: 4.89g (30.56%), Carbohydrates: 39.04g (13.01%), Net Carbohydrates: 38.83g (14.12%), Sugar: 29.55g (32.83%), Cholesterol: 0.3mg (0.1%), Sodium: 123.12mg (5.35%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.57g (3.15%), Iron: 0.85mg (4.73%), Vitamin K: 4.82µg (4.59%), Vitamin E: 0.24mg (1.57%), Vitamin B2: 0.02mg (1.43%)