



Frankenstein Brownie Pops

 Dairy Free

READY IN



200 min.

SERVINGS



18

CALORIES



396 kcal

DESSERT

Ingredients

- ☐ 1 box brownie mix (1 lb 2.3 oz)
- ☐ 18 celery stalks with round ends)
- ☐ 4.3 oz chocolate icing
- ☐ 4.3 oz chocolate icing black
- ☐ 36 twist and ends together to make a rough knob. cover
- ☐ 36 m&m candies (from 0.88-oz package)
- ☐ 20 oz candy melts green
- ☐ 2 teaspoons vegetable oil

- ☐ 18 servings vegetable oil for on brownie mix box

Equipment



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

Directions

- ☐ Heat oven to 350F. 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 1.54%  FAT 55.18%  CARBS 43.28%

Properties

Glycemic Index:6.56, Glycemic Load:3.93, Inflammation Score:0, Nutrition Score:2.126521738651%

Flavonoids

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: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg

Nutrients (% of daily need)

Calories: 395.99kcal (19.8%), Fat: 24.35g (37.46%), Saturated Fat: 7.1g (44.4%), Carbohydrates: 42.97g (14.32%), Net Carbohydrates: 42.85g (15.58%), Sugar: 33.11g (36.79%), Cholesterol: 0.3mg (0.1%), Sodium: 127.1mg (5.53%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 1.53g (3.07%), Vitamin K: 29.58µg (28.17%), Vitamin E: 1.4mg (9.34%), Iron: 0.85mg (4.74%), Vitamin B2: 0.04mg (2.51%)