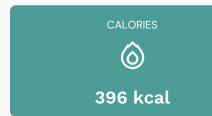


# **Frankenstein Brownie Pops**

airy Free







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

Ш	to servings vegetable oil for on brownie mix box	
Equipment		
	bowl	
	frying pan	
	baking sheet	
	oven	
	knife	
	aluminum foil	
	microwave	
Di	rections	
	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	

## **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, Kaempferol: 0.02mg, 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 %: O% (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%)