



## Frankenstein Brownies



Dairy Free



Popular

READY IN



170 min.

SERVINGS



12

CALORIES



415 kcal

DESSERT

## Ingredients

- ☐ 1 box brownie mix betty crocker® (1 lb 2.4 oz)
- ☐ 24 m&m candies miniature
- ☐ 24 candy corn
- ☐ 12 servings decorating gel black betty crocker®
- ☐ 2 drops purple gel food coloring betty crocker®
- ☐ 4 drops purple gel food coloring green betty crocker®
- ☐ 1 cup vanilla frosting betty crocker® (from 16 oz container)
- ☐ 12 servings vegetable oil for on brownie mix box

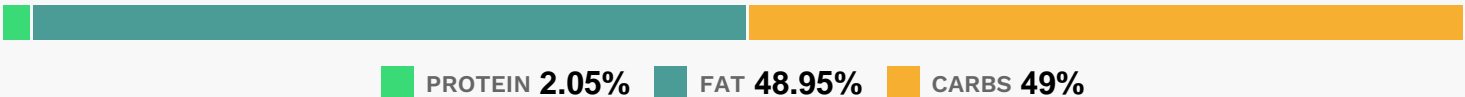
## Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ aluminum foil

## Directions

- ☐ Heat oven to 350°F (325°F for dark and nonstick pan). Grease bottom only of 8-inch or 9-inch square pan with cooking spray or shortening. (For easier cutting, line pan with foil, then grease foil on bottom only of pan.) Make and bake brownies as directed on box. Cool completely, about 1 1/2 hours.
- ☐ Cut into 4 rows by 3 rows to make 12 brownies.
- ☐ Divide frosting between 2 small bowls, placing a little more frosting in one bowl.
- ☐ Add green food color to the bowl with more frosting and purple food color to second bowl; mix both until blended. Frost 8 brownies with about 1 tablespoon green frosting; frost remaining brownies with purple frosting.
- ☐ Decorate each brownie with 2 candy corns for neck "bolts" and 2 candy-coated baking bits for eyes. Use decorating gel to add pupils to eyes and draw mouth and hair.

## Nutrition Facts



## Properties

Glycemic Index:3.58, Glycemic Load:5.5, Inflammation Score:1, Nutrition Score:2.1230435003729%

## Nutrients (% of daily need)

Calories: 414.59kcal (20.73%), Fat: 22.66g (34.86%), Saturated Fat: 4.09g (25.58%), Carbohydrates: 51.04g (17.01%), Net Carbohydrates: 50.99g (18.54%), Sugar: 37.53g (41.7%), Cholesterol: 0.3mg (0.1%), Sodium: 170.83mg (7.43%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 2.14g (4.27%), Vitamin K: 28.19µg (26.85%), Vitamin E: 1.43mg (9.56%), Iron: 1.25mg (6.95%), Vitamin B2: 0.06mg (3.35%)