



Gluten-Free Peppermint Patty Brownies

 Vegetarian

READY IN



120 min.

SERVINGS



16

CALORIES



346 kcal

DESSERT

Ingredients

- ☐ 16 oz brownie mix gluten free
- ☐ 1 serving eggs for on brownie box
- ☐ 0.5 cup condensed milk sweetened
- ☐ 1.5 teaspoons peppermint extract
- ☐ 2.5 cups powdered sugar gluten free
- ☐ 16 oz chocolate frosting

Equipment

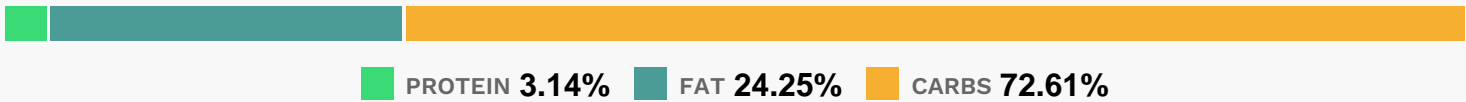
- ☐ bowl

- ☐ frying pan
- ☐ oven
- ☐ knife
- ☐ hand mixer
- ☐ aluminum foil
- ☐ cutting board

Directions

- ☐ Heat oven to 350°F (325°F for dark or nonstick pan). Line pan with aluminum foil; grease bottom of pan with shortening. Make and bake brownies as directed on box, using butter and eggs, for (8- or 9-inch) square pan. Cool 1 hour.
- ☐ In medium bowl, stir together sweetened condensed milk and peppermint extract. Beat in enough powdered sugar on low speed of electric mixer until blended and slightly crumbly. Turn mixture onto surface sprinkled with powdered sugar. Knead lightly to form a smooth ball. Pat mixture evenly over top of brownies.
- ☐ Spread frosting over brownies. To serve, remove brownies from pan by lifting on aluminum foil; transfer to cutting board. With long sharp knife, cut into squares, 4 rows by 4 rows.

Nutrition Facts



Properties

Glycemic Index:3.81, Glycemic Load:3.17, Inflammation Score:-1, Nutrition Score:2.0152173805172%

Nutrients (% of daily need)

Calories: 346.21kcal (17.31%), Fat: 9.51g (14.64%), Saturated Fat: 2.92g (18.24%), Carbohydrates: 64.1g (21.37%), Net Carbohydrates: 63.84g (23.21%), Sugar: 54.02g (60.02%), Cholesterol: 13.48mg (4.49%), Sodium: 151.12mg (6.57%), Alcohol: 0.13g (100%), Alcohol %: 0.19% (100%), Protein: 2.78g (5.55%), Iron: 1.28mg (7.1%), Phosphorus: 52.06mg (5.21%), Selenium: 2.6µg (3.71%), Vitamin B2: 0.06mg (3.59%), Manganese: 0.07mg (3.55%), Vitamin E: 0.49mg (3.24%), Calcium: 31.19mg (3.12%), Copper: 0.06mg (3.08%), Potassium: 95.77mg (2.74%), Magnesium: 8.81mg (2.2%), Zinc: 0.21mg (1.4%), Vitamin B5: 0.12mg (1.22%), Vitamin B12: 0.07µg (1.11%), Fiber: 0.26g (1.02%)