



Halloween Mummy Brownie Pops

READY IN



220 min.

SERVINGS



38

CALORIES



1187 kcal

Ingredients

- 1 box brownie mix
- 16 oz chocolate frosting
- 2 tablespoons creamy peanut butter
- 1 cup chocolate bar chopped (from 10-oz package)
- 4 cups candy melts white melted
- 38 you will also need: parchment paper
- 76 beef rib steak
- 1 serving weight cream cheese

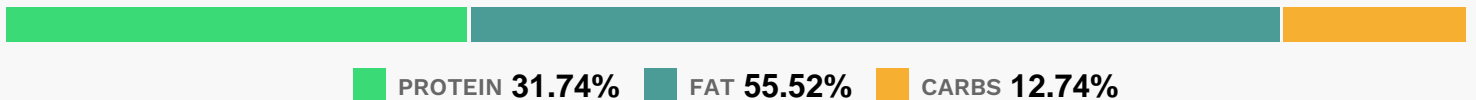
Equipment

- bowl
- baking sheet
- oven
- ziploc bags
- lollipop sticks

Directions

- Make and bake brownie mix as directed on box for cakelike brownies, using water, oil and eggs. Cool. Line cookie sheet with waxed paper. In small bowl, mix frosting and peanut butter until blended. Crumble brownies into large bowl, discarding edges; stir in peanut-buttery candy.
- Add frosting mixture; mix well. Shape into 1-inch balls; place on cookie sheet. Refrigerate until firm.
- Reserve 1 cup melted candy. Dip tip of 1 lollipop stick about 1/2 inch into remaining melted candy and insert stick into 1 brownie ball no more than halfway. Repeat. Return to cookie sheet. Refrigerate 30 minutes.
- Remove from refrigerator a few at a time. Dip balls in melted candy; tap off excess.
- Let stand until set.
- Spoon reserved melted candy into resealable food-storage plastic bag; seal bag.
- Cut off small corner of bag; squeeze bag to pipe crisscross patterns onto balls to look like mummy. Immediately attach candy eyes. Poke opposite end of stick into foam block.
- Let stand until set.

Nutrition Facts



Properties

Glycemic Index:0.97, Glycemic Load:0.39, Inflammation Score:-4, Nutrition Score:36.800434890001%

Nutrients (% of daily need)

Calories: 1186.96kcal (59.35%), Fat: 73.17g (112.57%), Saturated Fat: 33.32g (208.25%), Carbohydrates: 37.78g (12.59%), Net Carbohydrates: 36.79g (13.38%), Sugar: 21.16g (23.51%), Cholesterol: 277.57mg (92.52%), Sodium:

420.18mg (18.27%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 3.92mg (1.31%), Protein: 94.13g (188.26%), Selenium: 116.09µg (165.84%), Zinc: 23.53mg (156.88%), Vitamin B12: 7.52µg (125.34%), Vitamin B3: 23.34mg (116.68%), Vitamin B6: 1.82mg (90.76%), Phosphorus: 692.88mg (69.29%), Vitamin B2: 1.16mg (68.2%), Iron: 9.52mg (52.9%), Potassium: 1288.09mg (36.8%), Vitamin B1: 0.5mg (33.38%), Magnesium: 113.16mg (28.29%), Copper: 0.49mg (24.46%), Manganese: 0.25mg (12.6%), Folate: 30.75µg (7.69%), Vitamin K: 7.12µg (6.78%), Calcium: 45.39mg (4.54%), Fiber: 0.99g (3.97%), Vitamin D: 0.45µg (3.01%), Vitamin E: 0.29mg (1.93%), Vitamin A: 72.39IU (1.45%)