



## Holiday Tree Brownies

 Dairy Free

READY IN



160 min.

SERVINGS



15

CALORIES



391 kcal

DESSERT

### Ingredients

- 1 box brownie mix (1 lb 6.25 oz)
- 15 servings candy canes miniature
- 15 servings m&m candies green red miniature
- 0.7 cup vanilla frosting (from 16-oz container)
- 15 servings vegetable oil for on brownie mix box

### Equipment

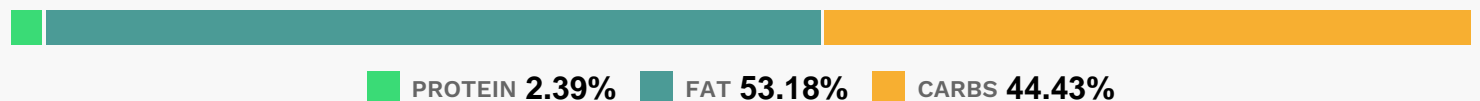
- frying pan
- oven

- aluminum foil
- ziploc bags

## Directions

- Heat oven to 350F (325F for dark or nonstick pan). Line 9-inch square pan with foil so foil extends about 2 inches over sides of pan. Grease bottom only of foil with shortening or cooking spray.
- Make brownie mix as directed on box for 9-inch square pan. Cool completely, about 1 1/2 hours.
- Remove from pan by lifting foil; peel foil away. To cut brownie into triangles, cut into 3 rows.
- Cut each row into 5 triangles (See diagram below in Expert Tips). Save smaller pieces for snacking.
- Stir food color into frosting. Spoon frosting into small resealable food-storage plastic bag; partially seal bag.
- Cut off tiny bottom corner of bag. Squeeze bag to pipe frosting over brownies.
- Sprinkle with decors.
- Break off curved end of candy cane; insert straight piece into bottoms of triangles to make tree trunks.

## Nutrition Facts



## Properties

Glycemic Index:2.87, Glycemic Load:2.93, Inflammation Score:-1, Nutrition Score:2.0704347876751%

## Nutrients (% of daily need)

Calories: 390.99kcal (19.55%), Fat: 23.25g (35.76%), Saturated Fat: 5.49g (34.31%), Carbohydrates: 43.7g (14.57%), Net Carbohydrates: 43.3g (15.74%), Sugar: 32.58g (36.2%), Cholesterol: 2.25mg (0.75%), Sodium: 127.96mg (5.56%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 2.35g (4.7%), Vitamin K: 27.05µg (25.76%), Vitamin E: 1.3mg (8.66%), Iron: 1.16mg (6.44%), Vitamin B2: 0.03mg (1.78%), Calcium: 17.7mg (1.77%), Fiber: 0.41g (1.62%)