



## Make-Your-Own Halloween Brownies

 Dairy Free

READY IN



160 min.

SERVINGS



6

CALORIES



732 kcal

DESSERT

### Ingredients

- 1 box brownie mix
- 1 serving vegetable oil for on brownie mix box
- 16 oz vanilla frosting
- 1 serving purple gel food coloring assorted ( colors)
- 1 serving chocolate icing black
- 1 serving licorice rounds black such as candy corn, betty spooky sprinkles, snacks, betty dessert decorations candy eyeballs, mini candy-coated milk chocolate candies, licorice assorted for decorating,

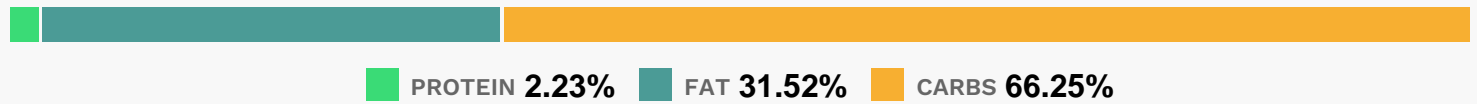
### Equipment

- bowl
- frying pan
- oven

## Directions

- Heat oven to 350°F. Grease bottom of 8- or 9-inch square pan with shortening or cooking spray. Make and bake brownies as directed on box for 8- or 9-inch square pan. Cool completely, about 1 hour 30 minutes.
- Cut into 6 rectangles.
- Divide frosting among small bowls, and color to desired shades with food colors. Use frosting, black gel or icing and candies to decorate as desired, using photo as a guide. Store covered at room temperature.

## Nutrition Facts



## Properties

Glycemic Index:14.33, Glycemic Load:23.44, Inflammation Score:1, Nutrition Score:2.5365217632574%

## Nutrients (% of daily need)

Calories: 731.54kcal (36.58%), Fat: 25.62g (39.42%), Saturated Fat: 4.96g (30.98%), Carbohydrates: 121.18g (40.39%), Net Carbohydrates: 121.18g (44.07%), Sugar: 92.87g (103.19%), Cholesterol: 0mg (0%), Sodium: 396.67mg (17.25%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 4.08g (8.17%), Vitamin B2: 0.24mg (14.26%), Vitamin K: 14.73µg (14.02%), Iron: 2.52mg (13.99%), Vitamin E: 1.42mg (9.46%), Folate: 6.42µg (1.61%), Phosphorus: 14.45mg (1.44%)