



Mini Brownie Cakes

 Dairy Free

READY IN



150 min.

SERVINGS



8

CALORIES



474 kcal

DESSERT

Ingredients

- 1 box brownie mix
- 1 serving vegetable oil for on brownie mix box
- 12 oz vanilla frosting
- 1 serving purple gel food coloring red
- 1 serving frangelico

Equipment

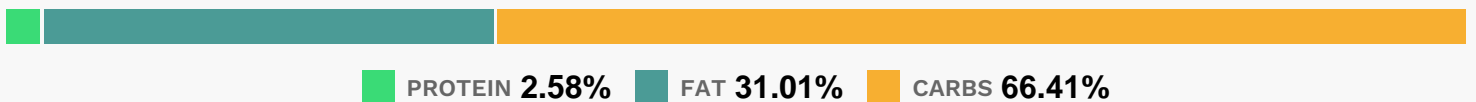
- bowl
- frying pan

- oven
- wire rack
- toothpicks
- aluminum foil

Directions

- Heat oven to 350°F (325°F for dark or nonstick pan). Line 13x9-inch pan with foil, allowing some to hang over edges of pan. Grease bottom and sides of foil with shortening or cooking spray. Make brownie batter as directed on box.
- Spread in pan.
- Bake 22 to 25 minutes or until toothpick inserted 2 inches from side of pan comes out almost clean. Cool completely on cooling rack, about 1 hour. Freeze in pan 15 minutes.
- Using foil to lift, remove brownies from pan, and peel foil away. Use 3 1/2-inch round cutter to cut out 6 brownie rounds. Set aside leftover pieces for snacking.
- Place frosting in medium bowl; add food color for desired pink color.
- On serving plate, place 1 brownie round, spread 2 tablespoons of the frosting on top. Top with second brownie round, spread with another 2 tablespoons frosting. Top with third brownie round. Frost side and top of cake with 1/2 cup frosting. Immediately sprinkle with decors. Repeat to make second mini cake. Refrigerate 30 minutes. Store cakes loosely covered.

Nutrition Facts



Properties

Glycemic Index:5.38, Glycemic Load:12.42, Inflammation Score:1, Nutrition Score:1.5221739131147%

Nutrients (% of daily need)

Calories: 474.36kcal (23.72%), Fat: 16.35g (25.16%), Saturated Fat: 3.19g (19.95%), Carbohydrates: 78.79g (26.26%), Net Carbohydrates: 78.79g (28.65%), Sugar: 58.45g (64.95%), Cholesterol: 0mg (0%), Sodium: 264.39mg (11.5%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 3.06g (6.12%), Iron: 1.86mg (10.33%), Vitamin K: 8.75µg (8.33%), Vitamin B2: 0.13mg (7.55%), Vitamin E: 0.79mg (5.29%)