



## Mini Brownie Cakes

 Dairy Free

READY IN



150 min.

SERVINGS



2

CALORIES



2345 kcal

DESSERT

### Ingredients

- 1 box brownie mix
- 1 eggs
- 2 drops purple gel food coloring red
- 16 oz fluffy frosting white
- 0.3 cup vegetable oil
- 0.3 cup water
- 2 servings frangelico
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## Equipment

- bowl
- frying pan
- oven
- toothpicks

## Directions

- Heat oven to 350F (325F for dark or nonstick pan). Spray bottom only of 13x9-inch pan with cooking spray or grease with shortening.
- In medium bowl, stir together brownie mix, pouch of chocolate syrup, water, oil and egg until well blended.
- Spread in pan.
- Bake 8-inch pan 38 to 40 minutes (9-inch pan 34 to 37 minutes) or until toothpick inserted 2 inches from sides of pan comes out almost clean. Cool completely, about 1 hour 30 minutes. With 3 1/2-inch round cutter or paper pattern, cut brownies into 6 rounds.
- Place frosting in medium bowl.
- Add 2 drops of food color; stir until well blended. If necessary, add another drop for a light pink color.
- On serving plate, place 1 brownie round, rounded side down; frost top. Top with second brownie round; frost top. Top with third brownie round. Frost side and top of cake.
- Sprinkle with decors. Repeat to make second mini cake. Store cakes loosely covered.

## Nutrition Facts



## Properties

Glycemic Index:21.5, Glycemic Load:66.22, Inflammation Score:1, Nutrition Score:11.371304499066%

## Nutrients (% of daily need)

Calories: 2344.91kcal (117.25%), Fat: 96.94g (149.14%), Saturated Fat: 18.23g (113.94%), Carbohydrates: 353.82g (117.94%), Net Carbohydrates: 353.82g (128.66%), Sugar: 269.67g (299.63%), Cholesterol: 81.84mg (27.28%),

Sodium: 1194.62mg (51.94%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 15.01g (30.02%), Vitamin K: 79.66µg (75.87%), Vitamin B2: 0.79mg (46.2%), Iron: 7.92mg (43.99%), Vitamin E: 5.93mg (39.53%), Selenium: 6.98µg (9.97%), Phosphorus: 84.38mg (8.44%), Folate: 28.48µg (7.12%), Vitamin B5: 0.46mg (4.62%), Vitamin B12: 0.2µg (3.26%), Potassium: 107.47mg (3.07%), Zinc: 0.45mg (2.97%), Vitamin D: 0.44µg (2.93%), Vitamin B3: 0.52mg (2.58%), Vitamin A: 118.8IU (2.38%), Vitamin B1: 0.03mg (2.1%), Calcium: 20.01mg (2%), Vitamin B6: 0.04mg (1.87%), Magnesium: 5.2mg (1.3%), Copper: 0.02mg (1.03%)