



## Pumpkin Brownie Pops

 Dairy Free

READY IN



45 min.

SERVINGS



12

CALORIES



286 kcal

DESSERT

### Ingredients

- ☐ 36 candy corn (less than)
- ☐ 12 celery stalks
- ☐ 12 servings purple gel food coloring red yellow
- ☐ 16 ounce vanilla frosting
- ☐ 7 inch twist and ends together to make a rough knob. cover green cut into 12 (1/2-inch-long) pieces
- ☐ 24 m&m candies green mini
- ☐ 8.3 ounce sugar
- ☐ 48 sugar (also called dextrose candy bats)

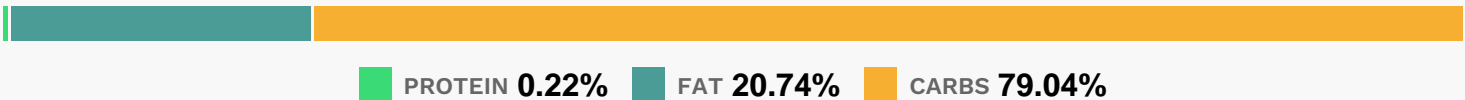
## Equipment

- ☐ bowl
- ☐ knife
- ☐ cookie cutter
- ☐ offset spatula

## Directions

- ☐ Using 2 3/4-inch round cookie cutter, cut each brownie into circle.
- ☐ Place frosting in small bowl and tint orange (see Decorating Tips). Using small offset spatula or knife, spread frosting in thin even layer on top of each brownie.
- ☐ Sprinkle each brownie with orange sprinkles.
- ☐ To create eyes, arrange 2 candy corn near top of 1 brownie and press gently to secure. To make nose, arrange 1 candy corn in between eyes and perpendicular to brownie. To create smile, arrange sugar candy bats in smile shape below nose and press into place. To make stem, push green apple licorice into top of brownie. To create leaves, arrange 2 mini green gummy candies alongside stem, gently pressing into frosting to secure. Decorate remaining brownies in same manner.
- ☐ Insert candy or craft stick into one side of each brownie.
- ☐ To tint Seven Minute Frosting or purchased frosting, add a few drops of coloring and stir thoroughly.
- ☐ Add and stir in more coloring, one drop at a time, until desired color is achieved. To create orange, use drops of red and yellow food coloring.

## Nutrition Facts



## Properties

Glycemic Index:17.93, Glycemic Load:27.45, Inflammation Score:1, Nutrition Score:1.0421739272449%

## Flavonoids

Apigenin: 0.11mg, Apigenin: 0.11mg, Apigenin: 0.11mg, Apigenin: 0.11mg Luteolin: 0.04mg, Luteolin: 0.04mg, Luteolin: 0.04mg, Luteolin: 0.04mg Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg

Nutrients (% of daily need)

Calories: 286.18kcal (14.31%), Fat: 6.67g (10.27%), Saturated Fat: 1.41g (8.84%), Carbohydrates: 57.22g (19.07%), Net Carbohydrates: 57.1g (20.76%), Sugar: 54.17g (60.18%), Cholesterol: 0.3mg (0.1%), Sodium: 91.17mg (3.96%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 0.16g (0.32%), Vitamin B2: 0.12mg (7.11%), Vitamin K: 6.09µg (5.8%), Vitamin E: 0.59mg (3.93%), Folate: 4.46µg (1.12%)