



Spooky Brownies

 Dairy Free

READY IN



180 min.

SERVINGS



16

CALORIES



279 kcal

DESSERT

Ingredients

- 16 oz brownie mix
- 1 serving vegetable oil for on brownie mix box
- 16 oz fluffy frosting white
- 1 serving purple gel food coloring green
- 16 large marshmallows
- 1 serving m&m candies
- 0.7 oz decorating gel black
- 1 snack peppers red (any variety)

- 1 serving pumpkin candies and gummy worms

Equipment

- bowl
- frying pan
- oven
- wire rack
- aluminum foil
- microwave

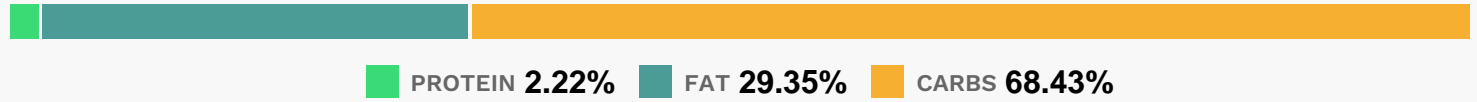
Directions

- Heat oven to 350°F (325°F for dark or nonstick pan). Line 9-inch square pan with foil, allowing some to hang over edges of pan. Grease bottom and sides of foil with shortening or cooking spray. Make and bake brownies as directed on box. Cool completely on cooling rack, about 1 1/2 hours. Freeze in pan 15 minutes. Using foil to lift, remove brownies from pan, and peel away foil.
- Cut into 4 rows by 4 rows.
- Divide frosting among 3 small microwavable bowls.
- Heat frosting as needed: microwave 1 bowl uncovered on High about 10 seconds until frosting can be stirred smooth. If frosting becomes too firm while decorating, microwave on High an additional 5 seconds; stir.
- Decorate as directed below, using 5 or 6 brownies for each bowl of frosting.
- Franken-Brownies
- Add desired amount of green food color to frosting in 1 bowl; mix well. Top each of 6 brownies with 1 large marshmallow. Spoon 1 tablespoon green frosting over each marshmallow to coat. Decorate with green M&M's™ minis chocolate candies for eyes and ears. Use black gel for mouths and centers of eyes.
- Cut fruit snack to use for hair.
- Boo-Brownies
- Top each of 5 brownies with 1 large marshmallow. Spoon 1 tablespoon white frosting over each marshmallow to coat. Use black gel for eyes and mouths.

Spider Brownies

Add desired amount of purple food color to frosting in 1 bowl; mix well. Top each of 5 brownies with 1 large marshmallow. Tuck gummy worms candies under each marshmallow for legs. Spoon 1 tablespoon purple frosting over each marshmallow to coat. Use orange M&M's™ minis chocolate candies for eyes. Use black gel for mouths, centers of eyes and eyebrows.

Nutrition Facts



Properties

Glycemic Index:8.47, Glycemic Load:11.74, Inflammation Score:-1, Nutrition Score:1.1747826020355%

Flavonoids

Luteolin: 0.01mg, Luteolin: 0.01mg, Luteolin: 0.01mg, Luteolin: 0.01mg

Nutrients (% of daily need)

Calories: 278.88kcal (13.94%), Fat: 9.14g (14.06%), Saturated Fat: 1.86g (11.6%), Carbohydrates: 47.93g (15.98%), Net Carbohydrates: 47.86g (17.4%), Sugar: 36.67g (40.74%), Cholesterol: 0.14mg (0.05%), Sodium: 141.28mg (6.14%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.55g (3.11%), Vitamin B2: 0.09mg (5.13%), Vitamin K: 5.38µg (5.12%), Iron: 0.88mg (4.87%), Vitamin E: 0.53mg (3.55%), Vitamin C: 2.25mg (2.72%), Vitamin A: 56.89IU (1.14%)