



Spooky Brownies

 Dairy Free

READY IN



175 min.

SERVINGS



16

CALORIES



501 kcal

DESSERT

Ingredients

- 1 box brownie mix (1 lb 2.4 oz)
- 1.3 cups creamy peanut butter white (from 16 oz container)
- 0.7 oz decorating gel black
- 1 fruit red (any variety)
- 16 servings pumpkin candies and gummy worms
- 16 servings m&m candies
- 16 large marshmallows
- 16 servings vegetable oil for on brownie mix box

- 16 servings purple gel food coloring green blue

Equipment

- bowl
- frying pan
- oven
- microwave

Directions

- Heat oven to 350F (325F for dark or nonstick pan). Grease bottom only of 8-inch or 9-inch square pan with cooking spray or shortening. Make brownies as directed on box. Cool completely, about 1 1/2 hours.
- Cut into 4 rows by 4 rows, making 16 brownies.
- 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 3 drops 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 2 drops pink food color and 1 drop blue 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



■ PROTEIN 5.53% ■ FAT 55.42% ■ CARBS 39.05%

Properties

Glycemic Index:4.66, Glycemic Load:3.93, Inflammation Score:-3, Nutrition Score:6.2482607779296%

Nutrients (% of daily need)

Calories: 501.4kcal (25.07%), Fat: 31.7g (48.77%), Saturated Fat: 7.18g (44.87%), Carbohydrates: 50.26g (16.75%), Net Carbohydrates: 48.43g (17.61%), Sugar: 34.92g (38.8%), Cholesterol: 2.25mg (0.75%), Sodium: 197.15mg (8.57%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 7.12g (14.23%), Vitamin K: 27.1µg (25.81%), Vitamin E: 2.98mg (19.88%), Manganese: 0.3mg (15.18%), Vitamin B3: 2.8mg (13.98%), Magnesium: 35.61mg (8.9%), Iron: 1.53mg (8.53%), Fiber: 1.83g (7.32%), Phosphorus: 72.26mg (7.23%), Copper: 0.11mg (5.63%), Vitamin B6: 0.09mg (4.71%), Folate: 17.97µg (4.49%), Potassium: 139.06mg (3.97%), Zinc: 0.54mg (3.6%), Calcium: 28.89mg (2.89%), Vitamin B2: 0.05mg (2.67%), Vitamin A: 118.54IU (2.37%), Vitamin B5: 0.23mg (2.26%), Vitamin B1: 0.03mg (2.08%), Selenium: 0.95µg (1.35%)