



## Spring Flower Brownies

 Dairy Free

READY IN



120 min.

SERVINGS



24

CALORIES



182 kcal

DESSERT

### Ingredients

- ☐ 1 box brownie mix
- ☐ 1 serving vegetable oil for on brownie mix box
- ☐ 1 serving marshmallows miniature
- ☐ 16 oz vanilla frosting

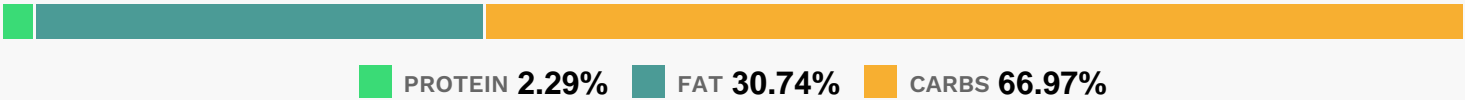
### Equipment

- ☐ frying pan
- ☐ oven
- ☐ kitchen scissors

## Directions

- ☐ Heat oven to 350°F. Spray bottom only of 13x9-inch pan with cooking spray. Make and bake brownies as directed on box for 13x9-inch pan, using water, oil and eggs. Cool completely, about 1 hour.
- ☐ For brownies, cut into 6 rows by 4 rows.
- ☐ To make marshmallow flower garnish, cut 4 to 5 slits halfway through each marshmallow with scissors; open slits to form flower. Attach 1 flower to top of each brownie with small amount of frosting. From green marshmallows, cut small pieces for leaves; attach around flowers with frosting.

## Nutrition Facts



## Properties

Glycemic Index:4.31, Glycemic Load:6.13, Inflammation Score:1, Nutrition Score:0.61565216379645%

## Nutrients (% of daily need)

Calories: 181.84kcal (9.09%), Fat: 6.22g (9.57%), Saturated Fat: 1.21g (7.53%), Carbohydrates: 30.49g (10.16%), Net Carbohydrates: 30.49g (11.09%), Sugar: 23.19g (25.76%), Cholesterol: 0mg (0%), Sodium: 97.83mg (4.25%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.04g (2.09%), Iron: 0.63mg (3.5%), Vitamin K: 3.53µg (3.36%), Vitamin B2: 0.06mg (3.36%), Vitamin E: 0.34mg (2.25%)