



Stars and Stripes Brownies

 Dairy Free

READY IN



120 min.

SERVINGS



24

CALORIES



301 kcal

DESSERT

Ingredients

- 1 box brownie mix
- 0.7 oz decorating gel blue
- 0.7 oz decorating gel red
- 1 container fluffy frosting white
- 0.7 oz chocolate icing white
- 24 servings vegetable oil for on brownie mix box
- 24 servings frangelico
- 24 servings frangelico

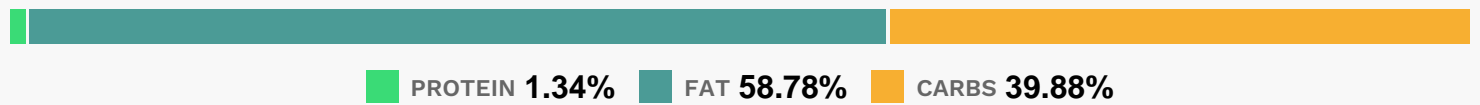
Equipment

- frying pan
- oven
- aluminum foil
- cookie cutter

Directions

- Heat oven to 350F. Line 13x9-inch pan with foil so foil extends about 2 inches over sides of pan. Spray foil with cooking spray. Make and bake brownies as directed on box. Cool completely, about 1 hour.
- Remove brownies from pan by lifting foil; peel foil from sides of brownies. Continue as desired with options below. Flag Brownies: Frost brownies. Using red decorating gel, pipe stripes onto frosted brownie.
- Add decors in upper left corner of brownie. 24 brownies Firecracker Brownies: Using 1-inch round cookie cutter, cut out brownie rounds. Stack 2 brownie rounds together, spreading frosting between rounds and on top.
- Garnish with decors. 48 brownies
- Star Brownies: Using 2 1/2-inch star-shaped cookie cutter, cut brownies.
- Place frosting in resealable food-storage bag; cut off one bottom corner of bag. Pipe frosting on star-shaped brownies.
- Sprinkle with decors. 13 brownies

Nutrition Facts



Properties

Glycemic Index:3.58, Glycemic Load:5.85, Inflammation Score:0, Nutrition Score:1.9734782718284%

Nutrients (% of daily need)

Calories: 301.3kcal (15.06%), Fat: 19.82g (30.49%), Saturated Fat: 3.28g (20.53%), Carbohydrates: 30.25g (10.08%), Net Carbohydrates: 30.25g (11%), Sugar: 23.19g (25.77%), Cholesterol: 0mg (0%), Sodium: 98.95mg (4.3%), Alcohol:

Og (100%), Alcohol %: 0% (100%), Protein: 1.02g (2.04%), Vitamin K: 28.35µg (27%), Vitamin E: 1.45mg (9.68%),
Vitamin B2: 0.06mg (3.56%), Iron: 0.63mg (3.51%)