



Trick-or-Treat Brownie Cupcakes

READY IN



75 min.

SERVINGS



24

CALORIES



373 kcal

DESSERT

Ingredients

- 1 box brownie mix
- 0.5 cup vegetable oil
- 2 tablespoons water
- 2 eggs
- 6 oz peppermint candies white
- 1.8 cups powdered sugar
- 6 tablespoons butter softened
- 3 tablespoons milk
- 6 drops food coloring red

- 6 drops food coloring yellow
- 24 chocolate bar miniature

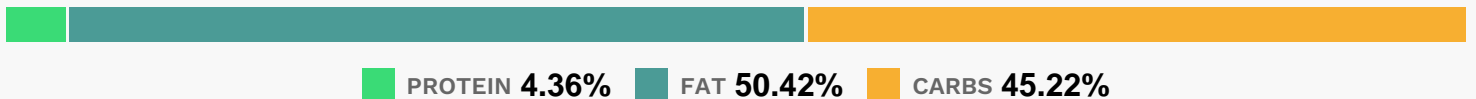
Equipment

- bowl
- oven
- toothpicks
- microwave
- spatula
- muffin liners

Directions

- Heat oven to 350°F. Spray 24 regular-size muffin cups with cooking spray. In medium bowl, mix brownie mix, oil, water and eggs. Divide batter among muffin cups.
- Bake 13 to 18 minutes or until centers are set and toothpick inserted near edge of cupcake comes out clean. Cool 30 minutes. Run metal spatula around edge of each brownie; lift out to remove from muffin cup.
- In microwavable bowl, microwave vanilla chips uncovered on Medium (50%) 30 to 45 seconds, stirring every 15 seconds, until melted. Cool slightly.
- In medium bowl, beat powdered sugar, butter, milk and food colors on medium speed until fluffy. Stir in melted vanilla chips. Spoon frosting over cooled cupcakes; top each with candy bar.

Nutrition Facts



Properties

Glycemic Index:2.54, Glycemic Load:2.29, Inflammation Score:-3, Nutrition Score:6.6630434138781%

Nutrients (% of daily need)

Calories: 373.24kcal (18.66%), Fat: 21.09g (32.45%), Saturated Fat: 10.38g (64.9%), Carbohydrates: 42.57g (14.19%), Net Carbohydrates: 39.52g (14.37%), Sugar: 29.94g (33.27%), Cholesterol: 14.7mg (4.9%), Sodium: 111.21mg (4.84%),

Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 22.4mg (7.47%), Protein: 4.11g (8.21%), Manganese: 0.55mg (27.34%), Copper: 0.5mg (24.9%), Iron: 4mg (22.22%), Magnesium: 64.62mg (16.16%), Fiber: 3.05g (12.21%), Phosphorus: 96.2mg (9.62%), Zinc: 0.98mg (6.55%), Potassium: 209.72mg (5.99%), Selenium: 3.12µg (4.45%), Calcium: 36.61mg (3.66%), Vitamin K: 3.73µg (3.55%), Vitamin A: 158.95IU (3.18%), Vitamin B2: 0.04mg (2.6%), Vitamin E: 0.39mg (2.58%), Vitamin B12: 0.12µg (2.08%), Vitamin B5: 0.18mg (1.83%), Vitamin B3: 0.3mg (1.5%)