



White Candy Brownies

READY IN



110 min.

SERVINGS



12

CALORIES



398 kcal

DESSERT

Ingredients

- 1 box brownie mix
- 0.5 cup vegetable oil
- 0.3 cup water
- 2 eggs
- 1.3 cups peppermint candies white
- 1.5 teaspoons shortening
- 24 add a hershey's chocolate kiss on top as done hugs®

Equipment

- bowl
- frying pan
- oven
- toothpicks
- ziploc bags
- microwave
- springform pan

Directions

- Heat oven to 350°F. Grease bottom only of 9-inch springform pan with shortening or cooking spray. In medium bowl, stir brownie mix, oil, water, eggs and 1 cup of the white baking chips about 50 strokes with spoon or until well blended.
- Spread in pan.
- Bake 35 to 40 minutes or until toothpick inserted 2 inches from side of pan comes out clean or almost clean. Immediately place chocolate candies around edge of brownie. Cool completely, about 1 hour.
- Remove side of pan.
- In small resealable food-storage plastic bag, place remaining 1/4 cup white vanilla baking chips and the shortening; seal bag. Microwave on High about 30 seconds or until chips are melted. Knead chips until smooth.
- Cut off small corner of bag.
- Drizzle melted chips over top of brownie. Arrange chocolate candies around top edge.
- Cut into wedges.

Nutrition Facts



PROTEIN 4.75% **FAT 42.88%** **CARBS 52.37%**

Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:1, Nutrition Score:1.4734782669693%

Nutrients (% of daily need)

Calories: 398.27kcal (19.91%), Fat: 19.49g (29.98%), Saturated Fat: 10.65g (66.55%), Carbohydrates: 53.56g (17.85%), Net Carbohydrates: 53.33g (19.39%), Sugar: 40.27g (44.75%), Cholesterol: 29.57mg (9.86%), Sodium: 157.9mg (6.87%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 4.86g (9.72%), Iron: 1.41mg (7.83%), Calcium: 59.39mg (5.94%), Vitamin K: 3.69µg (3.51%), Selenium: 2.25µg (3.22%), Vitamin B2: 0.03mg (1.97%), Vitamin E: 0.26mg (1.76%), Phosphorus: 14.52mg (1.45%), Vitamin B5: 0.12mg (1.17%), Vitamin B12: 0.07µg (1.09%)