



HALLOWEEN FRANKENSTEIN BROWNIES

These freaky Frankenstein brownies are fun to make and eat at Halloween! Recipe courtesy of General Mills









ΝΟΡΜΔΙ

20 MINUTES

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12 SERVES

Ingredients

- 1 box Betty Crocker[™] Triple Chocolate Brownie Mix
- 125g butter, melted
- 2 extra large eggs
- 150g Betty CrockerTM Creamy DeluxeTM Vanilla Frosting (for decorating)
- Green food colouring paste or gel (for decorating)
- 24 red sugar-coated mini chocolate beans (for decorating)
- 1-2 teaspoons chocolate sprinkles (for decorating)
- 1 small tube black writing icing (for decorating)
- 12 short pieces liquorice, halved (for decorating)

Instructions

- 1. Preheat the oven to 180°C (160°C fan forced).
- 2. Grease a 20cm square shallow cake pan and line the base and sides with baking paper.
- 3. Open the brownie box, remove enclosed frosting sachet and reserve for another use. Mix the brownie mix, butter and eggs together in a bowl until well blanded
- Spread the mixture evenly in the prepared cake pan and bake for 20-22
 minutes or until a round-bladed knife inserted into the centre comes out
 almost clean. Remove from the oven.
- 5. Transfer to a wire rack and leave to cool completely in the pan; about 30 minutes.
- 6. Lift the brownie from the pan using the baking paper.
- 7. Cut the brownie into 12 rectangles.
- 8. Place the frosting in a medium bowl and use the green food colouring paste or gel to colour the frosting bright green. Spread the frosting over each brownie.
- 9. Place 2 red chocolate beans on each frosted brownie for eyes. Sprinkle the tops of the some of the brownies with chocolate sprinkles for hair.
- 10. Use the black writing icing to dot on the pupils of the eyes and to pipe on mouths, extra hair and stitches on the faces. Push 2 pieces of liquorice into the side of each brownie for bolts. Serve immediately or keep in a cool place for up to 2-3 days.