

Halloween Frankenstein Brownies



These freaky Frankenstein brownies are fun to make and eat at Halloween!

Recipe courtesy of General Mills

Ingredients

Vegetable oil, for greasing

1 box Betty Crocker™ Triple Chocolate Brownie Mix

125g butter, melted

2 extra large eggs

150g Betty Crocker™ Creamy Deluxe™ 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 licorice, halved (for decorating)

Method:

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 blended.
4. 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.