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by ewfood

Freaky Brownies



Ingredients

For the brownies:
5oz. butter
4oz. cocoa
9oz. sugar
½ tsp. salt
½ tsp. vanilla extract
2 eggs
2.5oz. all-purpose flour
For the decorations:
White cake decorating frosting
Candy corn
Gum drops
Toothpicks

Preparation

1. Preheat the oven to 160°C
2. Generously butter one large muffin tin and then dust each cup with cocoa powder
3. In a saucepan on a very low heat combine the butter, cocoa, sugar and salt until the solids have dissolved and the liquid has melted
4. Allow the liquid to cool and add the eggs one at a time, and then the vanilla extract
5. Stir the mixture well, until everything is smooth than stir in the flour, and then continue stirring for a full minute until everything is quite smooth
6. Spoon the recipe into the muffin tins until they are a quarter full
7. Bake the brownies
8. This is the tricky part....
9. Start checking after 12 minutes, you want a toothpick inserted on the center to come out with a little bit of batter stuck to it
10. If you have too much batter and it is undercooked and too little, and the brownies will be dry
11. When the brownies are done, remove from the oven and cool completely
12. For the frosting:
13. Lay out your decorations, and create your creatures
14. Use the frosting as glue and make faces with the candy.

Cooks Note

You can even create a tombstone like effect if you wish using slabs of chocolate and an icing bag