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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 then 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
