



BROWNIE POPS

Contact Barbara by phone at 561-400-4450 or email at bweiss99@bellsouth.net if you have any questions.

Ingredients:

1 brownie mix – I recommend either Ghirardelli Chocolate Triple Fudge Brownie

Mix or Duncan Hines Triple Decadent Brownie Mix

Following ingredient amounts are based on the Ghirardelli Brownie Mix; they may vary in other brownie mixes or recipes.

¼ cup water

¼ cup vegetable oil

1 egg

“lollipop” sticks – available at Michael’s

semisweet chocolate chips

chocolate and/or colored sprinkles

Steps:

Mix brownie mix and other ingredients using a large spoon.

To make the brownie pops you can use: a brownie pop rubber pan(available at Michael’s), cupcake pan (either regular size or mini).

Use Pam spray to grease the pans you’re using; preferably Pam Spray with flour.

Bake at 325 degrees for 25 - 30 minutes, if using brownie pop pan or small cupcake pan; for 40- 45 minutes, if using a regular cupcake pan(test using a toothpick).

Let brownie pops cool and then remove from pan.

Melt chocolate – I use my microwave. Dip one end of a “lollipop” stick into the melted chocolate and then insert into the top of the brownie pop (the top is the end that is up when you turn out the pops from the baking pan). Refrigerate and let set for 20-25 minutes; then holding the stick dip the bottom of the brownie pop into the chocolate and then roll the part of the cupcake dipped in chocolate in the sprinkles (chocolate or colored). Stand pops up on a wax paper covered sheet pan and refrigerate for 20-30 minutes (until the chocolate has set).