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a nut-free cooking blog

Death By Brownie Bites

Yield: 50 to 60 bites (each 1-inch in diameter)

Time: 35 minutes hands-on (4.5 hours to several days/weeks total)

Ingredients:

1 box brownie mix with required ingredients (ie: canola oil, water, eggs)

1 tub (about 14 oz) prepared chocolate frosting

12 oz. dark chocolate

To decorate: 4 oz. white chocolate or sprinkles/mini chocolate chips/mini M&Ms...

toothpicks

waxed paper

Instructions:

1) Bake one box of brownies, following the instructions on the box. Once fully cooled, crumble into pieces and mix in the tub of frosting. Chill in the refrigerator for at least one hour, or overnight.

2) Roll chilled batter into balls that are roughly 1 inch in diameter. Place on a freezer-safe dish lined with waxed paper. Freeze in a single layer for at least 2 hours, up to 4 days.

3) Melt the dark chocolate and stir until smooth. Have a few toothpicks handy and line your counter with waxed paper. Remove about 8 balls from the freezer at a time. Gently press a toothpick about $\frac{1}{4}$ to $\frac{1}{2}$ of the way into the ball. Holding the toothpick, submerge the ball in melted chocolate and cover entirely, using a spoon to help if needed. Drop onto waxed paper to dry. Hopefully the ball will fall off the toothpick easily. If it doesn't, just leave the toothpick in and remove it once the chocolate is dried. Either way, there may be a small "hole" on top that's missing chocolate. Fill in the hole with melted chocolate using a clean toothpick. Repeat with all balls. (If you're decorating using sprinkles, mini chocolate chips, mini M&Ms, or anything else that needs to stick to the melted chocolate, do that as the chocolate is still wet.)

4) To decorate with a white chocolate drizzle, melt the white chocolate and mix until smooth. Pour the melted chocolate into a small ziplock bag and snip off the slightest bit of the corner of the bag with scissors. Squeeze the chocolate out of the small hole, drizzling in a zig-zag pattern over the brownie balls.

