



**WIGGLY**  
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## Halloween Eyeball Brownies

**EASY**



### INGREDIENTS (makes 12)

200g butter  
200g dark chocolate  
4 large eggs  
350g caster sugar  
100g plain flour  
50g cocoa powder  
100g milk chocolate  
100g white chocolate  
12 Oreo cookies  
12 smarties  
Icing pens (to decorate)

### NUTRITION INFORMATION

#### per 100g

Energy 1911kJ/457kcal  
Fat 24.6g  
of which saturates 14.6 g  
Carbohydrate 52.0g  
of which sugars 43.9g  
Protein 5.6g  
Salt 0.15g

### METHOD

Preheat the oven to 180c/160c fan or gas mark 4

Line your tin with baking parchment.

Melt your butter, dark chocolate, milk chocolate over a gently simmering pan of water. Allow to fully melt and then allow to cool for a few minutes.

Beat together the eggs and sugar using an electric whisk until the mix is thick and pale in colour.

Pour in the chocolate and butter mix and gently fold in.

Add the flour and cocoa powder and gently fold in.

Once the mix is done place into your lined tray and bake for 30-35 minutes.

Whilst the brownie is baking you can decorate the eyeballs. Place the white chocolate in a bowl over some simmering water and fully melt the chocolate.

Dip your biscuit into the chocolate and fully coat one side of the biscuit.

Whilst still wet place a smartie on to the centre of the biscuit and allow to dry.

Once the chocolate is fully dry, decorate the rest of the eye using the icing pens.

Once the brownie is done immediately push the decorated eyeballs into the brownie.

Leave to cool completely and cut into 12 equal pieces.

Enjoy your spooky eyeball treats!