



# Halloween Brownie Pops

*Revised from Betty Crocker Recipe*

- 1 Box Brownie Mix ( I used Gluten Free)
- Ingredients called for on the brownie box
- Wooden craft sticks
- 1 Bag semi-sweet chocolate chips
- 1 ½ tablespoons shortening
- Sprinkles decorations etc

Heat oven to 350 degrees F. Line pan with aluminum foil. Make brownies according to package directions. Allow to cool completely for 1 hour.

Place brownies in the freezer for 30 minutes. Remove brownies from pan by lifting foil; peel foil from sides of brownies. Cut brownies into rectangular bars (numbers will vary depending on size). Don't cut too big or they will be hard to work with.

Gently insert craft stick into end of each bar. Place on cookie sheet and freeze 30 minutes.

In small microwavable bowl, microwave chocolate chips and shortening uncovers on high about 1 minute; stir until smooth. If necessary, microwave additional 5 seconds at a time.

Dip top 1/3 to ½ of each brownie into chocolate; sprinkle with candy sprinkles.

Lay flat on waxed paper or foil to dry.

**\*\*These could be decorated for any occasion! Think about using white chocolate or peanut butter chips instead of chocolate chips. You can be creative as you want!\*\***