

Zombie Brain Brownie Bites

Written by Elizabeth LaBau

Zombie Brain Brownie Bites are bite-sized brownies, topped with a bright green zombie brain that oozes green chocolate “slime” when you bite into it!

Note that the filling recipe produces a loose filling that slowly oozes when you bite into it. If you want a soft, truffle-like filling instead, use $\frac{1}{4}$ cup creamer in the recipe. For an even stiffer filling, reduce it to 3 TBSP.



 **SERVINGS:** 20 brownie bites



PREP TIME

1 hr

COOK TIME

15 mins

TOTAL TIME

1 hr 15 mins

INGREDIENTS

- Boxed brownie mix, plus ingredients to make them
- 1 lb vibrant green candy coating, divided use (see note)
- $\frac{1}{3}$ cup International Delight Caramel Macchiato Creamer
- 2 TBSP strawberry jelly
- Electric green gel food coloring, I used Americolor brand
- Brain candy mold

INSTRUCTIONS

1. Preheat the oven to 350 F, and spray two mini cupcake pans very well with nonstick cooking spray.
2. Prepare the brownie mix according to the directions on the package. Use a cookie scoop or large spoon to fill each mini cupcake cavity almost to the top. You should get about 20 brownie bites from this recipe.
3. Bake the brownie bites for 15 minutes, until the top is puffed and crackly, and a toothpick inserted into the center comes out with just a few moist crumbs attached. Cool completely, then run a thin metal spatula around the edges and pop the brownies out of the pan. (If they start to tear, refrigerate them briefly so they firm up before removing.)
4. Combine 8 oz of candy coating and the International Delight Caramel Macchiato Creamer in a microwave-safe bowl, and heat for 1 minute. Whisk well, and if there are any unmelted pieces,

heat again briefly for 10-20 seconds until fully melted and smooth. It will be very loose, like a liquid. Press a layer of cling wrap directly on top of the ganache and refrigerate for at least 2 hours—longer is okay.

5. Melt the remaining 8 oz of candy coating, and place a spoonful in the cavity of a brain candy mold. Use a clean, dry food-safe paintbrush to brush the coating up the sides of the mold. You may not go all the way to the top, depending on the size of your brownie bites. If the top of the mold is wider than the top of your brownie bites, do not extend the coating to the top. Instead, stop a quarter or half inch down from the top (whatever works best for your measurements) so the brains are the same size as the tops of your brownie bites.
6. Once all of the molds are filled, place the tray in the freezer for 10 minutes, then gently remove the brains from the molds. Repeat to make more brains, re-warming the candy coating as necessary, until you have a brain for each brownie bite.
7. To assemble, gently press a hole in the top of each brownie bite using your finger or the handle of a wooden spoon. Take a teaspoon-sized scoop of ganache and fill the hole and top of the brownie bite. Press a chocolate brain on top. If the brain is not touching the ganache, it won't stay put, so if necessary, fill the top of the brain with ganache and then press it down onto the brownie bite until secure.
8. Once all of the brains are attached, stir together the jelly and a drop of green food coloring, then paint the brains with the glistening mixture. Serve at room temperature, and enjoy!

RECIPE NOTES

I typically use Wilton Vibrant Green candy coating to achieve the color of these brains, but this year I had trouble finding it in stores! After using up the rest of my old stash making the candy brains, I resorted to using white coating + Americolor Electric Green food coloring in the ganache. If you can't find a good vibrant/light green candy coating either, you can either combine yellow coating, dark green, and a bit of white to make vibrant green, or use yellow and green candy coloring to color white coating. Candy coloring is oil-based, unlike food coloring, and will not cause your candy to seize up. It can be found in most craft stores and cake supply stores.



MEASURING TIPS

Our recipes are developed using weight measurements, and we highly recommend using a kitchen scale for baking whenever possible. However, if you prefer to use cups, volume measurements are provided as well. PLEASE NOTE: the adage "8 oz = 1 cup" is NOT true when speaking about weight, so don't be concerned if the measurements don't fit this formula.

recipe found on: <https://www.sugarhero.com/zombie-brain-brownie-bites/>

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