

glutenista's

GLUTEN-FREE BROWNIE POPS

injected with frosting, of course!



INGREDIENTS:

- **1 Pan Gluten-Free Brownies**, made from your favorite recipe
 - *Even Easier Tip: Use Betty Crocker GF Brownie Mix (loved by Gluten-Free & Gluten-Full alike) Or Pamela's GF Single Serve Brownie Mix if you want to make just a few*
- **Frosting** (make your own or use store bought, we used this mint frosting recipe)
- **Candy Coating** Wilton Candy Melts, Chocolate Chips, Candy Quick or Almond Bark
- **Lollipop Sticks** for Pops (available at Michaels, Joann's, select Grocers etc)
 - *No sticks? No worries, these are just as delicious as brownie balls*

BAKE – prepare & bake brownies per your recipe or box directions

CUT - Brownies into 3" rows. Slice rows into ~1 inch strips. *We recommend cutting 1 strip, rolling it into a ball & adjusting the width based on your size preference*

ROLL – into balls

INJECT -, **inject frosting** into middle of brownie ball using a pastry tip, until it starts to enlarge

- *Even Easier Tip: Use a premade Frosting with a Tip (watch out for Wilton, some contain Wheat)*

MELT - a small amount of **Chocolate Coating** in the Microwave, stirring every 10-15 seconds until melted

DIP - tip of stick into chocolate, then insert into brownie ball. *You can skip this step BUT this will enable the brownie to stay on the stick easier*

COOL - In refrigerator or freezer, until hard

MELT - Heat Chocolate Coating in the Microwave or over a Double Boiler per package directions. *Start with ~1 cup & add a little bit & remelt as you go along*

DIP - Working in small batches, dip Brownie Pop into chocolate, remove & tap stick on side of bowl to shake off excess chocolate

DECORATE – Immediately, before chocolate hardens! Have fun with it!

FLAVOR IDEAS:

Crème de Menthe Brownie Pops (pictured):

Brownie + Mint Frosting + Wilton Chocolate Mint Candy Melts w/ Candy Cane

Cookies & Cream Brownie Pops:

Brownie + Vanilla Frosting + Chocolate Candy Coating, rolled in smashed Kinnetoos (GF oreo-like cookies)

Sea Salt & Caramel Brownie Pops: Brownie + Caramel Frosting + Chocolate Candy Coating + sea salt sprinkle