

ZUCCHINI GHOST BROWNIES

ALL YOU NEED:

- 1 medium zucchini, grated
- 1 box (16 oz) Betty Crocker™ Supreme original brownie mix
- Water, Vegetable oil and egg called for on brownie mix box
- 1 cup Betty Crocker™ Rich & Creamy creamy white frosting
- 16 large marshmallows
- Betty Crocker™ black decorating gel (from 0.68-oz tube)

THINGS TO GRAB:



That's Smart
Aluminum Foil



Measuring Cups



16oz Glass Jar
or cup



Mixing
Spoon



Small Bowl



Cutting Board



Hy-Vee
Cooking Spray



Butter Knife



Plate



ALL YOU DO:

1. Heat oven to 350°F (325°F for dark or nonstick pan). Line 8-or 9-inch square pan with foil, allowing some to hang over edges of pan. Spray pan with cooking spray.
2. Shred 1 medium zucchini into 1 box of brownie mix. Stir well and place in pan.
3. Cool completely on cooling rack, about 1 1/2 hours. Freeze in pan 15 minutes. Using foil to lift, remove brownies from pan, and peel foil away. Cut into 4 rows by 4 rows.
4. Heat frosting in microwavable bowl uncovered on High 20 to 30 seconds, stirring every 10 seconds, until frosting can be stirred smooth and fluid. If frosting becomes too firm while decorating, microwave 5 seconds; stir.
5. Top each brownie with 1 large marshmallow.
6. Spoon 1 tablespoon frosting over each marshmallow to coat. Let stand until frosting is set, about 30 minutes. Use black gel to make eyes and mouths



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