

Brownie Cupcake Bites



cakes

POINTS® Value: 3
Servings: 24
Preparation Time: 12 min
Cooking Time: 14 min
Level of Difficulty: Easy

Halloween treats don't get any sweeter. We made them mini so you can have a whole one and save room for some candy.

Ingredients

21 oz regular brownies, dry mix
1/2 cup(s) water
1/2 cup(s) unsweetened applesauce
2 large egg white(s), lightly beaten
1 1/2 cup(s) lite whipped topping
1 1/4 oz candy corn, about 24 pieces

Instructions

Preheat oven to 350°F. Line 24 mini muffin tin holes with mini cupcake wrappers.

In a large mixing bowl, combine brownie mix, water, applesauce and egg whites. Mix 50 times with a wooden spoon (use 50 strokes); do not under mix. Pour brownie mixture into prepared muffin tins.

Bake cupcakes until a tester inserted in center of a cupcake comes out clean, about 12 minutes. Remove from oven and cool completely; remove cupcakes from pan. Before serving, decorate each cooled cupcake with a tablespoon dollop of whipped topping and 1 piece of candy corn. Yields 1 cupcake per serving.

Notes

If you're not a fan of candy corn, get festive with orange and black sprinkles (could affect **POINTS** values).

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