NI&N'S Brownie Ornaments

2H 05M

16 yield

EASY Difficulty

Ingredients

1 pkg (10.25 oz) brownie mix

3 oz low-fat cream cheese

1/4 cup icing sugar

16 mini sugar-free candy canes

1/2 cup M&M'S Peanut Holiday

Red and green icing tubes

Directions

Prep Time: 1 hour

Cook Time: 15 minutes

Total Time: 1 hour 15 minutes (+ 50 minutes standing time)

1. Preheat oven to 350°F. Prepare brownie mix according to package instructions; spread evenly in parchment paper–lined 13- x 9-inch baking pan.

2. Bake for 10 to 12 minutes or until edges of brownies are completely set and only a few moist crumbs adhere to toothpick inserted in center. Let cool completely.

3. Using 2 1/2-inch round cookie cutter, cut out 16 brownies (reserve remaining brownies for another use). Set aside.

4. Cut away hook part from each candy cane; insert at top of each brownie to resemble ornament hook (reserve remaining candy canes for another use).

5. Using electric mixer, beat cream cheese with icing sugar until smooth. Decorate each brownie ornament with cream cheese icing, M&M's Peanut Holiday and red and green icing. Let stand for 20 to 30 minutes or until icing is set.

Tip: Cut remaining brownies into small squares. Crush remaining candy canes. Dip brownie squares in melted dark chocolate; garnish with crushed candy canes and Holiday Peanut M&M'S. Freeze for a quick and easy petit four to have on hand for drop-in guests over the holidays.

Find the M&M's recipe in video on **their website here**.

Recipe created by M&M's. Cover photo by Betty Crocker.