

Mummy Brownies

We all love a brownie around here - this is cute version that is a fun twist! This brownie is free of butter but still rich, moist, fudgy and the perfect combination of a brownie!

½ cup Butter Infused Olive Oil or Mild EVOO
1 cup white sugar
1 tsp vanilla
2 eggs
¼ tsp baking powder
¼ tsp ground cinnamon
1/3 cup cocoa powder
½ cup all purpose flour
¼ tsp sea salt

Frosting

¼ cup unsalted butter
2 Tbsp Butter Infused Olive Oil
3 cups icing sugar
¼ tsp sea salt
2 Tbsp Honeybell Orange White Balsamic
M&Ms for garnish

Preheat oven to 350°F and fill a muffin tin with cupcake liners.

In a small bowl, combine dry ingredients, stirring until well mixed.

In a separate bowl, using a hand mixer or whisk, blend the oil and sugar until smooth. Add the eggs and vanilla, stirring until blended. Stir the dry ingredients into the oil and sugar mixture, being careful not to overmix.

Pour into muffin liners, ¾ full. Bake for 18 to 22 minutes, or until a cake tester comes out clean. Remove to a baking rack and cool for 20 minutes before frosting.

To make the frosting, in a stand mixer with the paddle attachment, cream softened butter until fluffy, 3-4 minutes. Begin beating in 1/2 cup of icing sugar at a time, and once mostly blended, add in vanilla, sea salt, and vinegar. If too thin, add in more icing sugar for your particular use or 1 tbsp milk if too thick.

Attach a piping bag with a flat tip, then fill it ¾ full of frosting. Pipe ribbons across cupcakes to resemble a mummy—leave a small opening for eyes (pipe a dot of white icing, then place a chocolate chip in the middle of each dot or substitute small round candies or even raspberries for the eyes).