

## **GRAVEYARD BROWNIES**

(from [Ghoulatheart.com](http://Ghoulatheart.com))

1 cup all purpose flour  
3 tbsp cocoa powder  
½ tsp. salt  
½ cup butter, room temperature  
1 cup sugar  
½ cup brown sugar  
3 large eggs  
2 tsp. vanilla extract  
1 tbsp. red food coloring

1 cup milk chocolate melting wafers, divided  
8 Oreo cookies, processed into crumbs

Make the skull decorations: Place ½ cup of the milk chocolate melting wafers into plastic bowl and microwave gently until melted. Pipe into the skull mold. Freeze for a few minutes, un-mold and reserve.

Make the cookie dirt. Process the Oreo cookies in a food processor until crumbs form. Transfer to a bowl. Reserve.

Make the Red Velvet Brownies: Heat oven to 350°F and line a 8 x 8 x 2-inch brownie pan with parchment paper.

Cream together the butter and sugars in a stand mixer. Lightly whisk the eggs, vanilla extract and red food coloring in a small bowl and add to the stand mixer and process on low until incorporated. Sift flour, cocoa powder and salt into a medium bowl and add it to the stand mixer and process on low until flour is incorporated. Take care to not overmix. Pour batter into the prepared pan and bake for 30–35 minutes, or until a toothpick comes out clean.

Remove brownies from oven and sprinkle the remaining ½ cup chocolate chips over the top of the brownies. Let it sit for 2 minutes to melt the chips and then smooth the chocolate with the back of a spoon. Sprinkle cookie crumbs over the melted chocolate and allow to cool for 15 minutes. Garnish with chocolate skull chips over the cookie crumbs and allow to cool completely before cutting into 16 pieces.