POO EMOJI BROWNIES



A rich, fudgy brownie recipe with an emoji twist. Making a poo has never been so fun as with these Poo Emoji Brownies! *Makes 6 to 8 brownies*

Things you'll need

Ingredients

- 1 cup + 2 tablespoons sugar
- 1/2 cup all purpose flour
- 1/3 cup unsweetened cocoa
- 1/4 teaspoon baking powder
- 1/4 teaspoon salt
- ½ cup vegetable oil
- 1/3 cup milk
- 1 teaspoon vanilla extract
- 1 egg

Equipment

- Large mixing bowl
- Whisk
- Rubber spatula
- Glass measuring cup
- Baking sheet
- White and black royal icing in decorating bags fitted with #2 tips
- Cake tester

Ro's Swirl Mold

Let's get started!

- 1. Preheat oven to 325°F.
- 2. In a large bowl whisk together sugar, flour, cocoa powder and salt.
- 3. Add oil, milk, vanilla and egg and mix until well combined.
- 4. Pour into a well-sprayed Swirl Mold and wrap with foil.
- 5. Bake for 30 minutes. Remove the foil and bake for another 30 minutes.

6. Cool completely and remove from the molds. Time to decorate!

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- Use white and black royal icing to pipe faces on each of the poo brownies.
- Ta-Doo-Doo! Poo never smelled so good!