



Ghost Brownie
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These Halloween-themed Ghost Brownies are a spooky and delicious dessert featuring fudgy yet cakey brownies topped with a salty-sweet chocolate glaze and white chocolate ghosts with black icing eyes and mouths. Perfect for Halloween parties or festive gatherings, these brownies combine rich chocolate flavors with playful decoration. Modified recipe to use brownie mix.

Servings: 16 → 48

PREP TIME
30 MIN

COOKING TIME
25 MIN

TOTAL TIME
55 MIN

Ingredients

48 brownies, prepared (see linked recipe)
6 ounces white chocolate, chopped
Store-bought squeezable black icing

GLAZE

3/4 cup powdered sugar
3 tablespoons cocoa powder
1/4 teaspoon salt
3 tablespoons water

Nutrition

Calories 309, Total Fat 20g, Saturated Fat 5g, Trans Fat 0g, Polyunsaturated Fat 5g, Monounsaturated Fat 8g, Cholesterol 37mg, Sodium 261mg, Total Carbohydrates 30g, Dietary Fiber 0g, Sugar 4g, Protein 4g, Vitamin A 414IU, Vitamin C 0mg, Calcium 35mg, Iron 1mg, Phosphorous 72mg, Potassium 98mg

Cooking instructions

1. Gather all ingredients and equipment.
CCP: Wash your hands with warm water and soap for at least 20 seconds
CCP: Follow community policies for major allergens and gluten regarding identification, labeling and measures to control cross contact.
2. Prepare brownies according to the linked recipe below.
3. Meanwhile, microwave the white chocolate in a microwave-safe bowl in 30 second increments, stirring in between, until melted and smooth, about 1 minute.
4. Place a piece of parchment paper on a sheet pan.
5. Dollop 1/2 teaspoon of the melted white chocolate onto the parchment and use the back of the measuring spoon to sweep through the dollop to make a ghost shape. Repeat for number of portions preparing.
6. Draw 2 eyes and a mouth with the black icing on each ghost.
7. Refrigerate the ghosts until the white chocolate has hardened, about 30 minutes.
CCP: Refrigerate at 40° F (4°C) or below.
8. GLAZE: Whisk the powdered sugar, cocoa powder, salt and water in a bowl until smooth.
9. Spread the glaze on top of the brownies.
10. Cut the brownies into 2 inch x 2 inch squares and top each with a white chocolate ghost.
11. Hold for service.
CCP: Up to 4 hours room temperature. Up to 72 hours under refrigeration.

Serving instructions

Serve 1 each (2 inches x 2 inches) using a spatula for approved diet types and textures.

****DIET TYPES****

Diabetic (CCHO): Chocolate Pudding
Heart Healthy/Cardiac: YES
Low Sodium: YES
Vegetarian: YES
Gluten Free: GF Brownie OR refer to Gluten Free Tip Sheet for products

****TEXTURES & CONSISTENCIES****

FF: YES
EC7/Soft: YES, if soft enough to cut with a fork, no hard crusts
SB6/MM5/PU4: Chocolate Pudding OR Rubicon Pureed Chocolate Muffin or Cake

Allergens

egg, gluten, milk, lactose, wheat

Notes

Recipe adapted by RecipeTree.Pro for healthcare use/food service on 9.15.25. Recipe modified to use brownie mix.

Equipment

bowl, baking pan, mixer, spatula, microwave safe bowl, parchment paper, sheet pan, spoon, whisk

Tags

october collection, whisk, spoon, sheet pan, parchment paper, microwave safe bowl, spatula, mixer, baking pan, bowl, chocolate, heart healthy/cardiac, low sodium, vegetarian, ec7, easy to chew, easy, regular, finger food, soft, parent recipe, food network, dessert, snack, dinner, lunch
