



Candy Cane Brownies



1/16th of recipe: 156 calories, 3g total fat (1.5g sat fat), 278mg sodium, 31g carbs, 1.5g fiber, 18g sugars, 1.5g protein

Green Plan [SmartPoints](#)® value 7*

Blue Plan (Freestyle™) [SmartPoints](#)® value 7*

Purple Plan [SmartPoints](#)® value 7*

Prep: 10 minutes **Cook:** 20 minutes

Cool: 1 1/2 hours



More: [Dessert Recipes](#), [Holiday Recipes](#), [Vegetarian Recipes](#), [Four or More Servings](#)

Ingredients

1/3 cup chocolate frosting
1 sugar-free chocolate pudding snack with 60 calories or less (like the kind by Jell-O)
1 box moist-style devil's food cake mix (15.25 - 18.25 oz.)
One 15-oz. can pure pumpkin
1/4 tsp. peppermint extract
2 standard-sized candy canes *or* 8 mini candy canes

Directions

Preheat oven to 400 degrees. Spray a 9" X 13" baking pan with nonstick spray.

In a medium bowl, mix frosting with pudding until smooth and uniform. Cover and refrigerate.

In a large bowl, mix cake mix, pumpkin, and peppermint extract until smooth and uniform. (Batter will be thick.)

Finely crush *half* of the candy canes, and stir into the batter. Spread batter into the baking pan.

Bake until a toothpick inserted into the center comes out clean, 18 - 20 minutes.

Let cool completely, about 1 1/2 hours.

Spread brownies with frosting mixture. Just before serving, roughly crush the remaining candy canes, and sprinkle over frosted brownies. Enjoy!

MAKES 16 SERVINGS

SmartPoints® value* not what you expected? We follow the same method as Weight Watchers when calculating recipe values: We add up the **SmartPoints**® values* of the individual ingredients using the Recipe Builder. (Many foods have a value of zero and remain zero in recipes.)

*The **SmartPoints**® values for these recipes were calculated by Hungry Girl and are not an endorsement or approval of the product, recipe or its manufacturer or developer by Weight Watchers International, Inc., the owner of the **SmartPoints**® trademark.