

## Chocolate Brownie Graves



Level: Easy

Prep Time: 15 minutes

Serves: 10-12

Cooking & Assemble Time: 1 hr 30 minutes



1 (18 oz.) box Ghirardelli Double Chocolate Brownie Mix  
(plus egg, oil, & water as directed on box)

6 Oreo cookies

1 (24 oz.) package Almond Bark, chocolate flavored

1 (6 oz.) package Pepperidge Farm Milano cookies

Toy skeleton hands

Cupcake or small loaf liners

Mix and bake brownies in an 8x8 pan according to the box instructions.

While the brownies are baking, remove and discard the white crème filling from the Oreo cookies. Place the chocolate cookies in a Ziploc bag, and crush the cookies with a rolling pin until crumbly. Set aside.

When the brownies are done baking and have cooled completely, cut them into rectangular pieces with a plastic knife, about 2"x3½". Place the brownie pieces a couple inches apart on a large flat baking pan that's lined with wax paper.

In a disposable container or bowl, melt the almond bark in the microwave according to the instructions on the package. Place a couple tablespoons of melted almond bark in a small Ziploc bag, snip off a corner of the bag, and write "RIP" on the Milano cookies. Set the Milano cookies aside to dry for a few minutes. With the remaining melted almond bark, spoon heaping mounds of chocolate on the brownie pieces and let the chocolate ooze down the sides. Do not cover the brownie completely, you want the brownie grave to look uneven. While the chocolate is still wet, gently push a Milano cookie into the brownie as the tombstone, then gently push down a toy skeleton hand in front of it. Sprinkle Oreo cookie crumbs around the skeleton hand. When the chocolate has hardened, place each brownie grave on a liner. Serve as is or package in clear cello bags as favors. Does not need to be refrigerated, but keep away from heat.