

# Paradise Recipe



## Brownie Pumpkins

2/3 cup hot water.

1/2 cup vegetable oil.

2 eggs.

2 packages (15 ounces each) deluxe fudge brownie mix. 1 cup (8 ounces) Glace Natural or Green Pineapple Wedges, chopped.

1/2 cup (4 ounces) Glace Diced Orange Peel, finely chopped.

1 cup chopped pecans.

Pumpkin Frosting.

Glace Green Pineapple Wedges.

Silver dragees.

Lightly grease mini pumpkin pans\* (do not flour pans). Make brownie mix according to package directions, using hot water, oil and eggs. Mix in chopped Glace Pineapple and Orange Peel; mix in pecans. Pour batter into prepared pans. Bake in preheated 350-degree oven 25 to 27 minutes (do not overbake).

Cool in pan on wire rack 10 to 15 minutes; invert onto wire racks to cool.

Make Pumpkin Frosting. Fill pastry bags with small plain or star tips with frosting. Pipe outline of pumpkin faces and pumpkin stems with frosting. Decorate pumpkin brownies with Glace Pineapple Wedges and silver dragees. Makes 12 pumpkin brownies.