



LAVA BLAST BROWNIE BUNDTs

These mini bundt-pan brownies are ready to blow—erupting with sweet, colorful lava! Create your own landscape using extra brownie mix, and let Mother's® Dynamite Dinosaurs™ Cookies stomp, chomp, and roam through the delicious terrain.

YIELD: Approximately 12 Mini, or 6 Small Bundts

PREP TIME: 1 Hour Active, 4-6 Hours Total

MATERIALS:

- 2 x 9 oz. bags of Mother's Dynamite Dinosaurs Cookies
- 2 x 18-20 oz. boxes brownie mix (plus ingredients listed on the box)
- Nonstick cooking spray
- 16 oz. white chocolate or caramel sauce, purchased or homemade
- Liquid or gel red or orange food coloring, as needed
- 1 ½ cups chocolate cake, finely crumbled, optional
- 1 cup edible chocolate stones, optional
- 1 small jar red sparkling sugar, optional
- ¼ cup crushed pretzels, nuts, or seeds for terrain, optional

INSTRUCTIONS

1. From the bags of Mother's Dynamite Dinosaurs Cookies, select 15-20 "hero" cookies for decorating the landscape. Set aside for later use. Preheat oven to the temperature on the brownie mix box.
2. Roughly chop any remaining Mother's Dynamite Dinosaurs not reserved for decoration.
3. Prepare both boxes of brownie mix according to package instructions. Fold the crushed cookies into the batter.
4. Spray mini or small bundt molds with nonstick cooking spray. Pour brownie batter into molds, filling just past ¾ full to yield approximately 12 mini or 6 small bundts.
5. Pour any remaining batter into a sprayed sheet tray. Bake bundts and sheet tray following box instructions or until fully cooked. Cool completely, then freeze the bundts for at least 2 hours to make unmolding easier.
6. Unmold frozen bundts. Thaw at room temperature for 30 minutes.
7. Prepare lava: Mix white chocolate or caramel sauce with red or orange food coloring, a few drops at a time, stirring until it resembles glowing lava.
8. Break apart extra baked brownie mix. Press into a serving platter or individual plates with clean hands to shape a landscape. If using, sprinkle chocolate cake crumbs over the landscape for a matte texture.
9. Place thawed bundts on the landscape. Add extra brownie or cake crumbs around the base of the bundts to blend them into the terrain. Decorate with edible chocolate stones, red sparkling sugar to mimic hot coals, and if using, any crushed pretzels, nuts, or seeds for terrain.
10. Add the reserved Mother's Dynamite Dinosaurs Cookies to decorate individual bundt servings and the surrounding landscape.
11. Unleash the fun! To serve, pour your prepared lava into the craters to erupt your volcanoes, letting it flow into the landscape!

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CHEF'S NOTES:

1. If you have extra baking molds available, have fun creating a varied landscape by using multiple bundt sizes. Be sure to adjust baking times to make sure the brownies are fully cooked.
2. You can add dimension and height to your prehistoric scene by building small mounds with crumbled brownie mix before placing the bundts on top.
3. Want a smaller batch? Cut the recipe in half using 1 bag of Mother's Dynamite Dinosaurs Cookies and 1 box of brownie mix. After unmolding, pick your favorite volcanoes and break apart the rest to build the landscape.
4. Store bundts in an airtight container at room temperature for up to 2 days or refrigerated for up to 1 week. If making ahead, add the lava and garnishes right before serving to keep everything looking fresh and vibrant!

