



Spooky Halloween Ghost and Mummy Brownies

The First Bite That Haunted Me

I still remember the first time I saw these brownies. A friend brought them to a Halloween party. The gooey chocolate peeked through white “mummy” wrappings. One bite, and I was hooked. The rich fudge paired with sweet white chocolate was magic. **Ever wondered how you could turn ordinary brownies into something unforgettable?** These treats are playful, spooky, and totally shareable. Kids love the eyeballs, adults love the flavor. Try them—you’ll see why they disappear so fast.

My Messy Mummy Disaster

My first try at these brownies was... messy. The white chocolate dripped everywhere, and my “ghosts” looked like blobs. But my family still devoured them. **Cooking isn’t about perfection—it’s about joy.** Laughing over lopsided mummies brought us closer. Now I embrace the chaos. These brownies remind me that even “failures” can be delicious. What’s your funniest kitchen mishap? Share below!

Why These Brownies Cast a Spell

– The fudgy center contrasts with the crisp cocoa crust. – White chocolate adds creamy sweetness without overpowering. **Which flavor combo surprises you most?** Is it the salty-sweet bite or the melt-in-your-mouth chips? I’d pick both. These textures make every bite exciting. Plus, decorating is half the fun. Let your creativity run wild!

A Treat With Roots

Brownies became popular in the U.S. around the 1900s. They were a simpler alternative to cakes. *Did you know the first brownie recipe included molasses?* Our spooky twist mixes tradition with Halloween fun. The candy eyeballs? Pure modern mischief. What’s your favorite way to reinvent classics? Tell me in the comments!



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Ingredients:

Ingredient	Amount	Notes
Unsalted butter	1 cup	Melted
Vegetable oil	2 Tablespoons	
White granulated sugar	2 cups	
Light brown sugar	½ cup	
Large eggs	4	
Vanilla	4 teaspoons	
All-purpose flour	1 cup	
Unsweetened cocoa powder	1 cup	
Salt	1 teaspoon	
Semisweet chocolate chips	1 cup	
White melting wafers	10 ounces	
Candy eyeballs	As needed	For decoration

How to Make Spooky Halloween Ghost and Mummy Brownies**Step 1**

See also Grinch Punch Holiday Drink
Preheat your oven to 350°F. Line a 9×13" pan with parchment paper. Lightly spray it with cooking spray. Leave extra paper to lift brownies later. **Step 2** Whisk melted butter, oil, and both sugars in a bowl. Add eggs and vanilla. Mix for a minute until smooth. Don't skip the brown sugar—it adds chew. **Step 3** Stir in flour, cocoa powder, and salt. Fold in chocolate chips gently. Overmixing makes tough brownies. (Hard-learned tip: Stop stirring when you see no dry spots.) **Step 4** Bake

25-30 minutes until a toothpick comes clean. Cool 30 minutes in the pan. Lift out using the parchment. Cool fully before cutting. **Step 5** Melt white chocolate in short bursts. Pipe mummy stripes or ghost smears. Add candy eyeballs fast—they stick best on wet chocolate. **What's your go-to Halloween treat? Share below!** **Cook Time:** 30 minutes **Total Time:** 1 hour 15 minutes **Yield:** 24 brownies **Category:** Dessert, Halloween

Fun Twists on Halloween Brownies

Peanut butter swirl Swirl melted peanut butter into the batter before baking. Top with chopped Reese's cups for extra crunch. **Orange zest** Add orange zest to the batter. Pair with dark chocolate for a grown-up twist. **Candy corn topping** Press candy corn into the white chocolate. Adds color and a classic Halloween vibe. **Which twist would you try first? Vote in the comments!**

Serving Ideas for Spooky Brownies

Pair with vanilla ice cream for a warm-cold contrast. Scatter crushed Oreos on top for a graveyard look. Drink idea: Hot cocoa with marshmallow ghosts. Or try a caramel apple mocktail for non-alcoholic fun. **Which would you choose tonight? Tell us below!**



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Keeping Your Spooky Treats Fresh

Store brownies in an airtight container at room temp for 3 days. For longer storage, freeze them up to 3 months. Thaw overnight before serving. Want them warm? Microwave for 10 seconds. *Fun fact*: Brownies taste better the next day as flavors meld.

See also Fresh Apple Hack: Prevent Browning Without Lemon Batch-cooking tip: Double the recipe and freeze half. Wrap slices in foil, then bag them. Why this matters: Halloween parties get busy. Pre-made treats save time. Have you tried freezing brownies before? Share your tricks below!

Spooky Brownie Troubleshooting

Issue 1: Brownies crumble when cut. Fix: Let them cool fully first. Issue 2: White chocolate seizes. Fix: Stir in 1 tsp oil to smooth it. Issue 3: Decorations smear. Fix: Chill brownies 10 minutes before adding toppings. Why this matters: Small tweaks make big differences in presentation. Kids love crisp details on ghost faces. Which problem have you faced? Tell us in the comments!

Your Halloween Brownie Questions Answered

Can I make these gluten-free? Swap flour for 1:1 gluten-free blend. Results may be denser. **How far ahead can I decorate?** Do it 1 day before. Store at room temp. **Any oil swaps?** Use coconut oil instead of vegetable oil for a hint of flavor. **Can I halve the recipe?** Yes! Use an 8x8 pan. Bake 20-25 minutes. **No candy eyeballs?** Pipe tiny chocolate dots or use mini marshmallows.

Wrapping Up the Spooky Fun

These brownies bring laughs and scares to any Halloween spread. I once made mummies with my grandkids—they ate the eyeballs first! Share your creations with **@SavoryDiscovery on Pinterest**. Did you try ghosts or webs? Happy cooking! —Elowen Thorn.

You need to try !



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Author: Elowen Thorn

Cooking Method:[Baking](#)

Cuisine:[American](#)

Courses: [Dessert](#)

Difficulty: **Beginner**

Prep time: **45 minutes**

Cook time: **30 minutes**

Rest time:

Total time: **1 hour 15 minutes**

Servings: **24 servings**

Calories: **kcal**

Best Season: Summer

Description

Spooky Halloween-themed brownies decorated as ghosts, mummies,

and spider webs for a fun and festive treat.

See also Funeral Potatoes

Ingredients

- 1 cup unsalted butter, melted
- 2 Tablespoons vegetable oil
- 2 cups white granulated sugar
- 1/2 cup light brown sugar
- 4 large eggs
- 4 teaspoons vanilla
- 1 cup all-purpose flour
- 1 cup unsweetened cocoa powder
- 1 teaspoon salt
- 1 cup semisweet chocolate chips
- 10 ounces white melting wafers
- candy eyeballs

Instructions

1. Preheat oven to 350°F. Line a 9×13" baking pan with parchment paper and lightly spray with cooking spray. Leave enough parchment paper to easily lift them out.
2. In a large bowl, whisk 1 cup melted butter, 2 Tablespoons vegetable oil, 2 cups sugar, and 1/2 cup brown sugar. Add 4 eggs and 4 teaspoons vanilla and whisk for about a minute.
3. Next, add 1 cup flour, 1 cup cocoa powder, and 1 teaspoon salt. Stir just until barely combined. Add 1 cup chocolate chips and stir until smooth. Be careful to not over mix.
4. Bake for 25-30 minutes or until a toothpick comes clean. Be careful not to overbake.

5. Let cool 30 minutes, then lift brownies out of pan using the parchment that is overhanging. Cool completely on wire rack, then cut into 24 pieces. For spider webs, cut into squares; for mummies and ghosts, cut into rectangles.
6. Put white chocolate in a microwave-safe bowl and cook on low power in 15-20 second intervals, stirring after each interval, until smooth.
7. Add melted white chocolate to a zip top baggie and cut off a small corner. Pipe ribbons of chocolate back and forth to create a mummy pattern, and decorate with candy eyeballs before the chocolate sets.
8. Add melted white chocolate to a zip top baggie and cut off a small corner. Pipe long lines in corners of square brownies, then connect with more lines of chocolate to create a web shape.
9. Spoon a dime sized circle onto the brownie and use the back of a rounded spoon handle to "smear" the middle downward. Decorate with candy eyeballs before the chocolate sets.

Notes

For best results, let the brownies cool completely before decorating to prevent the chocolate from melting.

Keywords: Halloween, Brownies, Ghost, Mummy, Spider Web, Dessert