

# ALL-AMERICAN **BROWNIE** MIX

# **ALL-AMERICAN BROWNIES**

**BAKES 16 BROWNIES** 

# YOU'LL NEED **FUDGY BROWNIES**



CUP VEGETABLE OIL



4 CUP HOT WATER



T CUP CHIPS OR NUTS, OPTIONAL

### **CAKE-LIKE BROWNIES**



1 STICK (1/2 CUP) MELTED BUTTER



2 TABLESPOONS WATER



3 LARGE EGGS



CUP CHIPS OR NUTS, OPTIONAL

# **DIRECTIONS**

- 1. PREHEAT oven to 325°F. Grease one 8" x 8" x 2" pan.
- 2. COMBINE oil or butter, water, and eggs. Add mix and blend vigorously until shiny. Add up to 1 cup of your favorite chips or nuts. Spread batter evenly in prepared pan.
- 3. BAKE for 38 to 42 minutes, until set. A cake tester inserted into center will have a few moist crumbs, for fudgier texture, or clean for cake-like texture. Let cool before cutting.

### **DECORATE YOUR BROWNIES:**

Spread frosting onto cooled brownies in the pan. Cut into squares. Make a heart stencil out of paper, place over a brownie, and dust with Snow White Non-Melting Sugar to create a sugar-dusted heart.

For guidelines on baking at high altitudes, visit Bakewith.us/altitude



## **BAKING WITH JOY SINCE 1790**

Baking is about making something special, and trusting that it'll turn out every time. That's why we craft our mixes using tried-and-true, favorite recipes that we've perfected over the years - it's what makes our mixes so good.









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#### > 100% EMPLOYEE OWNED



# **ALL-AMERICAN BROWNIE**



**BROWNIE MIX** 

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# **Nutrition Facts**

16 servings per container

3 thsps mix (32a) Serving size

Oct villy Size	o toops lilix (ozg)			
Calories	12	20	17	pared 7
	% Daily Value*		% Daily Value*	
Total Fat	1g	1%	6g	8%
Saturated Fat	0.5g	3%	1.5g	8%
Trans Fat	0g		0g	
Cholesterol	0mg	0%	25mg	8%
Sodium	115mg	5%	125mg	5%
Total Carbohydrate	26g	9%	26g	9%
Dietary Fiber	1g	4%	1g	4%
Total Sugars	19g		19g	
Ind. Added Sugars	19g	38%	19g	38%
Protein	2g		3g	
Vitamin D	0mcg	0%	0.1mcg	0%
Calcium	20mg	2%	30mg	2%
Iron	1.9mg	10%	2mg	10%
Potassium	180mg	4%	180mg	4%

\*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

**INGREDIENTS: CANE SUGAR, KING ARTHUR** UNBLEACHED FLOUR (WHEAT FLOUR, ENZYME OR MALTED BARLEY FLOUR), COCOA (PROCESSED WITH ALKALI), SEA SALT, BAKING POWDER (MONOCALCIUM PHOSPHATE, BAKING SODA, CORN STARCH).

#### CONTAINS: WHEAT.

KING ARTHUR BAKING COMPANY, INC. NORWICH, VERMONT 05055 800-827-6836 KingArthurBaking.com

For information on allergens and KingArthurBaking.com/allergen-program

DO NOT EAT RAW MIX, DOUGH, OR BATTER.

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