

100% EMPLOYEE OWNED



Double Dark Cocoa

BLEND



Rich Dutch-process and black cocoas.

Our blend is intensely chocolatey with complex flavor and deep color.
Use in any recipe calling for Dutch-process cocoa. 16%-18% cocoa fat.

Ⓢ NET WT 14 OZ (397g)

Deep Dark Fudgy Brownies

MAKES 16 TO 25 BROWNIES

These are the darkest, moistest, richest brownies you'll ever bake. Our Double Dark Cocoa adds unsurpassed intense chocolate flavor.

- ¾ cup (57g) Double Dark Cocoa Blend
- 1½ cups (298g) granulated sugar
- ½ cup (57g) confectioners' sugar
- ¼ teaspoon salt
- 1 cup (120g) King Arthur Unbleached All-Purpose Flour
- 1 tablespoon (7g) espresso powder
- 1 cup (113g) toasted and diced pecans or walnuts, optional
- 1 cup (170g) semisweet chocolate chips, optional
- ½ cup (99g) vegetable oil
- 2 tablespoons (28g) water or brewed coffee
- 3 large eggs

DIRECTIONS

Preheat oven to 350°F. Lightly grease an 8" or 9" square pan.

In a large mixing bowl, whisk together cocoa, sugars, salt, flour, espresso powder, nuts, and chips. Add oil, water or coffee, and eggs, mixing until thoroughly combined. Spoon into pan, smoothing top.

Bake 33 to 35 minutes for 9" pan, or 40 to 45 minutes for 8" pan, until toothpick inserted into center comes out clean or with just a few moist crumbs clinging to it. Brownies should feel set on edges, and center should look very moist but not uncooked.

Remove from oven and cool 1 hour before cutting.

BEST IF USED BY:

Nutrition Facts

79 servings per container

Serving size 1 tbsp (5g)

Amount per serving

Calories 20

% Daily Value*

Total Fat 1g 1%

Saturated Fat 0.5g 3%

Trans Fat 0g

Cholesterol 0mg 0%

Sodium 0mg 0%

Total Carbohydrate 2g 1%

Dietary Fiber 1g 4%

Total Sugars 0g

Includes 0g Added Sugars 0%

Protein 1g

Vitamin D 0mcg 0%

Calcium 7mg 0%

Iron 2mg 10%

Potassium 208mg 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: DUTCH COCOA (PROCESSED WITH ALKALI), BLACK COCOA (PROCESSED WITH ALKALI).

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For information on allergens
and cross-contact prevention, visit:
KingArthurBaking.com/Allergen-Program

Store cool and dry.



WE'RE HERE TO HELP.

Call or chat online with our friendly,
experienced bakers.

**BAKER'S
HOTLINE**

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