



MALTED MILK POWDER

Made from barley malt, wheat, milk,
and a touch of salt.

Key ingredients in old-fashioned
malted milk shakes.

Use any time you want that distinctive
malt taste in baked goods.

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©[®] NET WT 16 OZ (1 LB) 454g

KING ARTHUR FLOUR | NORWICH, VERMONT 05055

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MALTED MILK BROWNIES

3/4 cup malted milk powder
1 cup firmly packed brown sugar
1 1/2 cups King Arthur Unbleached
All-Purpose Flour
1/4 teaspoon salt
1/4 teaspoon baking powder
3 large eggs

2 teaspoons vanilla
1/2 cup vegetable oil
1 cup chocolate chips or
baking chunks
3/4 cup chopped walnuts,
pecans or hazelnuts
4 ounces, caramel, cut into 1/2"
cubes, or 12 caramel candies,
each cut in half

In a medium-sized mixing bowl, whisk together the malted milk, sugar, flour, salt and baking powder. In a separate bowl, beat together the eggs, vanilla and oil.

Mix the wet ingredients into the dry ingredients, beating just until no lumps

remain. Stir in the chocolate chips or chunks and the nuts, reserving 2 tablespoons of the chips for topping. Spoon the batter into a lightly greased 9" square pan.

Bake the brownies in a pre-heated 350°F oven for 20 minutes, then sprinkle the caramels over the top and bake for an additional 10 minutes.

Remove the brownies from the oven, and sprinkle them with the remaining chocolate chips. Cool for 1 hour before slicing.

Yield: 16 brownies.

Store cool and dry.

Nutrition Facts

Serving Size 1 Tablespoon (6g)
Servings Per Container about 76

Amount Per Serving

Calories 25 **Calories from Fat 0**

% Daily Value*

Total Fat 0g **0%**

Saturated Fat 0g **0%**

Trans Fat 0g

Cholesterol 0mg **0%**

Sodium 35mg **1%**

Total Carbohydrate 4g **1%**

Dietary Fiber less than 1g **0%**

Sugars 3g

Protein less than 1g

Vitamin A 0% • Vitamin C 0%

Calcium 2% • Iron 2%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

INGREDIENTS: BARLEY MALT, WHEAT, MILK, BAKING SODA, SALT. **CONTAINS:** MILK, WHEAT.

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Produced on equipment that also processes eggs, soy, almonds, hazelnuts, pecans, walnuts, and coconut.

