



MAPLE FLAV-R-BITES®

For a burst of flavor, add flav-r-bites® to your favorite scones, muffin, cake, quick bread, or pancake batter.

Dry when added to batter, they'll soften as they bake. In pancakes and other recipes that cook relatively quickly, allow batter to rest for 10 minutes or so before cooking.

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© NET WT 16 OZ (1 LB) 454g

KING ARTHUR FLOUR | NORWICH, VERMONT 05055

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MAPLE WALNUT BROWNIES

BROWNIES

1 1/4 cups King Arthur Unbleached All-Purpose Flour or White Whole Wheat Flour
3/4 teaspoon salt
1/2 teaspoon baking powder
6 tablespoons unsalted butter
3/4 cup brown sugar
1/3 cup maple syrup
1/2 cup glazing sugar or confectioners' sugar
2 tablespoons maple syrup
1 to 2 tablespoons milk or cream

2 tablespoons water
2 large eggs
1/2 teaspoon maple flavor, optional
1/2 cup maple Flav-R-Bites®
3/4 cup chopped walnuts (save a few to use as garnish)

GLAZE

1/8 teaspoon maple flavor, optional

Nutrition Facts

Serving Size 1 Tablespoon (11g)
Servings Per Container about 41

Amount Per Serving

Calories 45 **Calories from Fat 0**

% Daily Value*

Total Fat 0g **0%**

Saturated Fat 0g **0%**

Trans Fat 0g

Cholesterol 0mg **0%**

Sodium 0mg **0%**

Total Carbohydrate 10g **3%**

Dietary Fiber 0g **0%**

Sugars 7g

Protein 0g

Vitamin A 0% • **Vitamin C 0%**

Calcium 0% • **Iron 0%**

*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: SUGAR, WHEAT FLOUR, CORN CEREAL, NATURAL AND ARTIFICIAL FLAVOR, SOY-BEAN OIL, FRUCTOSE. **CONTAINS:** SOY, WHEAT.

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

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

BROWNIES: Whisk together flour, salt, and baking powder; set aside. Melt butter and brown sugar together, remove from heat and stir in syrup. Stir in water; cool to lukewarm. Stir in eggs one at a time, then maple flavor. Stir in dry ingredients, then the Flav-R-Bites® and walnuts.

Pour into prepared pan. Smooth the top and let the batter sit for 10 minutes. Bake for 25 minutes, just until the edges pull away from the sides of the pan. Remove from oven, and cool to lukewarm before glazing.

GLAZE: Whisk everything together, adding more liquid if necessary to make a spreadable glaze. Spread over brownies.

Yield: sixteen 2" brownies.

Store cool and dry.

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Do not eat raw flour, dough or batter.

