



# Brownie

MIX



OUR HOLIDAY RECIPES

# Brownie

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*The ultimate flavor combination; a deep, rich and fudgy chocolate brownie finished with a cool peppermint frosting.*

•BAKES•  
**SIXTEEN**  
BROWNIES



Peppermint  
Frosted

NET WT 26 OZ (1 LB 10 OZ) 737g



Peppermint crunch not included.

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OUR HOLIDAY RECIPE FOR

## Peppermint Frosted Brownies

*Bake a holiday dessert made for sharing with our mix for dark, rich chocolate brownies with cool peppermint frosting. We start by combining the best ingredients to save you time and ensure the best results with every batch.*

### YOU'LL NEED BROWNIES

- 1 stick (8 tablespoons) melted butter
- 2 tablespoons water
- 3 large eggs

### PEPPERMINT FROSTING

- 2 tablespoons milk
- 1/2 stick (4 tablespoons) butter, softened
- peppermint crunch, optional

BAKES  
SIXTEEN  
2" X 2"  
BROWNIES



### THIS BOX CONTAINS BROWNIE MIX AND FROSTING MIX.

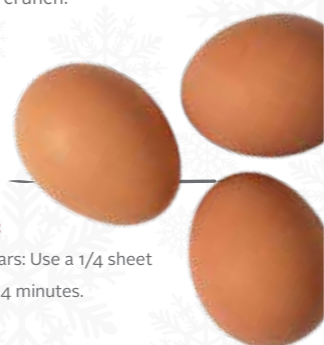
- 1 • **PREHEAT** oven to 325°F. Grease one 8" square pan or one 9" x 13" pan.
- 2 • **WHISK** together butter, water, and eggs. Add brownie mix and blend vigorously until shiny.
- 3 • **SPREAD** batter evenly in prepared pan.
- 4 • **BAKE** for 38-42 minutes for an 8" square pan, 20-24 minutes for a 9" x 13" pan. A cake tester inserted into center will have a few moist crumbs attached.
- 5 • **LET** cool completely before frosting.
- 6 • **BEAT** frosting mix with milk and soft butter. Spread over cooled brownies in even layer. Garnish with peppermint crunch.

### BAKER'S TIP:

For thinner brownie bars: Use a 1/4 sheet pan and bake for 20-24 minutes.

### COMPLIMENTS OF

The King Arthur Flour Kitchen



## Peppermint Frosted

BROWNIE MIX

*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.*

We're bakers, too! Our 100% employee-owned company has been an expert resource for bakers everywhere for over 225 years. We're all about making your kitchens better and happier with top-quality baking essentials.

### BAKER'S HOTLINE. WE'RE HERE TO HELP.

Call or chat online with our friendly, experienced bakers.  
855.371.BAKE (2253)  
[KingArthurFlour.com/contact](http://KingArthurFlour.com/contact)

100% EMPLOYEE-OWNED.  
100% COMMITTED TO QUALITY.



We're committed to using the power of business as a force for social and environmental good.

### Nutrition Facts

Serving Size 1/3 cup mix (46g)  
Servings Per Container 16

Amount Per Serving	Mix	Prepared
<b>Calories</b>	180	270
Calories from Fat	10	90
	% Daily Value**	
<b>Total Fat 1g*</b>	2%	17%
Saturated Fat 0.5g	3%	30%
Trans Fat 0g		
<b>Cholesterol 0mg</b>	0%	20%
<b>Sodium 130mg</b>	5%	6%
<b>Total Carbohydrate 41g</b>	14%	14%
Dietary Fiber 1g	4%	4%
Sugars 33g		
<b>Protein 2g</b>		
Vitamin A	0%	6%
Vitamin C	0%	0%
Calcium	2%	4%
Iron	10%	10%
Thiamin	4%	4%
Riboflavin	2%	6%
Niacin	2%	2%
Folic Acid	2%	4%

\*Amount in Mix. Prepared contributes an additional 90 Calories (80 Calories from Fat), 10 g Total Fat (6 g Saturated Fat), 60 mg Cholesterol, 20 mg Sodium, 1 g Total Carbohydrate, 1 g Protein.  
\*\*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

INGREDIENTS: BROWNIE MIX: Cane Sugar, King Arthur Unbleached Enriched Flour (wheat flour, malted barley flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), Cocoa (processed with alkali), Sea Salt, Baking Powder (monocalcium phosphate, baking soda, cornstarch), FROSTING MIX: Confectioners' Sugar (cane sugar, cornstarch), Natural Flavor, Sea Salt. CONTAINS: Wheat.

THE KING ARTHUR FLOUR COMPANY, INC.  
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DO NOT EAT RAW MIX, DOUGH, OR BATTER.

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