

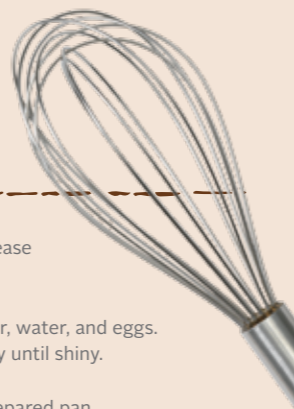


BROWNIE MIX

OUR SIGNATURE RECIPE FOR

FABULOUS FUDGE BROWNIES

Delicious, homemade brownies are easy with our signature mix. Our decadent, fudgy brownie recipe starts with the best ingredients, already measured for you. All you have to do is mix, bake, and in minutes enjoy warm baked goods!



YOU'LL NEED FOR FUDGY BROWNIES

- 1/3 cup vegetable oil
- 1/4 cup hot water
- 2 large eggs

FOR CAKE-LIKE BROWNIES

- 1/2 cup (1 stick) butter, melted
- 2 tablespoons water
- 3 large eggs

BAKES SIXTEEN 2" X 2" BROWNIES



- PREHEAT** oven to 325°F. Grease one 8" x 8" x 2" pan.
- WHISK** together oil or butter, water, and eggs. Add mix and blend vigorously until shiny.
- SPREAD** batter evenly in prepared pan.
- BAKE** for 38-42 minutes, until set. A cake tester inserted into center will have a few moist crumbs, for fudgier texture, or should come out clean for cake-like texture.

LET cool before cutting.

DECORATE YOUR BROWNIES

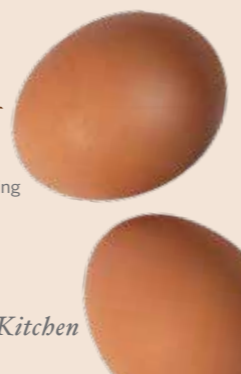
Spread frosting onto cooled brownies in the pan. Cut into squares. Make a heart stencil out of paper, place over a brownie, and dust with snow-white non-melting sugar to create a sugar-dusted heart.

BAKER'S TIP:

Customize your brownies by adding up to 1 cup of your favorite chips or nuts.

COMPLIMENTS OF

The King Arthur Flour Kitchen



OUR SIGNATURE RECIPE FOR

FABULOUS FUDGE 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

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



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



OUR SIGNATURE RECIPES

BROWNIE MIX

Make the ultimate brownie at home: deep, dark, rich, and perfectly moist with a soft, chewy interior.

•BAKES•
DARK & FUDGY BROWNIES

Fabulous Fudge



NET WT 18 OZ (1 LB 2 OZ) 510g



Nutrition Facts

Serving Size 3 Tbsp mix (32g)
Servings Per Container 16

Amount Per Serving	Mix Prepared	
Calories	120	170
Calories from Fat	10	60
	% Daily Value**	
Total Fat 1g*	2%	9%
Saturated Fat 0.5g	3%	8%
Trans Fat 0g		
Cholesterol 0mg	0%	8%
Sodium 125mg	5%	5%
Total Carbohydrate 27g	9%	9%
Dietary Fiber 1g	4%	4%
Sugars 20g		
Protein 2g		
Vitamin A	0%	0%
Vitamin C	0%	0%
Calcium	2%	2%
Iron	10%	10%
Thiamin	4%	4%
Riboflavin	2%	4%
Niacin	2%	2%
Folic Acid	2%	4%

*Amount in Mix. Prepared contributes an additional 50 Calories (50 Calories from Fat), 5 g Total Fat (1 g Saturated Fat), 25 mg Cholesterol, 5 mg Sodium, 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: Cane Sugar, King Arthur Unbleached Enriched Flour (wheat flour, malted barley flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), Cocoa (processed with alkali), Salt, Baking Powder (monocalcium phosphate, baking soda, cornstarch). **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.

100254M403F

BEST IF BAKED BY:



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