



DOUBLE-DUTCH DARK COCOA

Blend of Dutch-process cocoa (for flavor) and black cocoa (for deep color).

Ideal to use in all Dutch-process cocoa recipes.

Divine in your favorite brownie recipe.

Makes decadent devils food cake, hot fudge sauce, and chocolate muffins.

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© NET WT 16 OZ (1 LB) 454g

KING ARTHUR FLOUR | NORWICH, VERMONT 05055

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DEEP DARK BROWNIES

2/3 cup Double-Dutch Dark Cocoa
1 1/2 cups granulated sugar
1/2 cup confectioners' sugar
3/4 teaspoon salt
1 cup King Arthur Unbleached
All-Purpose Flour
1 tablespoon espresso powder

1 cup toasted pecans or
walnuts, optional
1 cup chocolate chips, optional
3 large eggs
1/2 cup vegetable oil
2 tablespoons water (or
substitute strong coffee)

Whisk together the cocoa, sugars, salt, flour, espresso powder, nuts, and chocolate chips. Add eggs, oil, and water or coffee; blend until mixed.

Pour mixture into a lightly greased 8" x 8" or 9" x 9" pan, and bake in a

preheated 350°F oven for 35 to 45 minutes, until brownies are barely beginning to pull away from the edge of the pan. Cool for 1 hour or longer before cutting into squares.

Yield: 10 to 12 brownies.

Store cool and dry.

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

Nutrition Facts

Serving Size 1 Tablespoon (5g)

Servings Per Container 90

Amount Per Serving

Calories 15 **Calories from Fat 10**

% Daily Value*

Total Fat 1g **2%**

Saturated Fat 0.5g **3%**

Trans Fat 0g

Cholesterol 0mg **0%**

Sodium 0mg **0%**

Total Carbohydrate 2g **1%**

Dietary Fiber 1g **4%**

Sugars 0g

Protein 1g

Vitamin A 0% • Vitamin C 0%

Calcium 0% • Iron 8%

*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: DUTCH COCOA (PROCESSED WITH ALKALI), BLACK COCOA (PROCESSED WITH ALKALI).

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