

GLUTEN FREE

FUDGE BROWNIE MIX



EASY TO PREPARE

GLUTEN FREE

FUDGE BROWNIE MIX

MADE WITH A BLEND OF PREMIUM COCOAS

THIS MIX IS:
RICH, FUDGY & DECADENT
NON-DAIRY*



NET WT 17 OZ (1 LB 1 OZ) 482g ©

OUR RECIPE FOR

GLUTEN-FREE FUDGE BROWNIES

YOU'LL NEED

- ½ cup butter, melted or oil
- 2 tablespoons water
- 2 large eggs*
- 1 cup chips or nuts (optional)

BAKES

SIXTEEN 2" x 2" BROWNIES

Indulge in rich, decadent chocolate bliss. Our mix makes the ultimate brownie, fudgy and intense with exceptional flavor, that will please every chocolate lover.

***TO MAKE NON-DAIRY:
USE VEGETABLE OIL**

- 1 • PREHEAT** oven to 350°F (325°F if using a glass or dark metal pan). Grease an 8" square or 9" round pan.
- 2 • WHISK** together butter or oil, water, and eggs. Add mix and stir until well combined.
- 3 • SPREAD** batter evenly in greased pan.
- 4 • BAKE** for 35-40 minutes, until set (40-45 minutes for a glass pan). A cake tester inserted into center will come out with a few moist crumbs. Cool at least 15 minutes before cutting.

*Egg substitutes not recommended for this product.

BAKER'S TIP:

To make more cake-like brownies: If you prefer a less fudgy brownie, substitute 10 tablespoons melted butter + 3 large eggs for the butter or oil, water, and eggs called for. Mix and bake as directed.

COMPLIMENTS OF
The King Arthur Flour Kitchen

NO COMPROMISES:

Our mixes are carefully crafted in our test kitchen through meticulous taste-testing (it's a tough job, but we're up to the challenge!) and blending to replicate our favorite recipes. The result? Mixes that make the finest gluten-free baked goods around. Simple ingredients, reliable results, and deliciousness for everyone to enjoy!

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Call or chat online with our friendly, experienced bakers.
855.371.BAKE (2253)

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Nutrition Facts

Serving Size 3 Tbsp. mix (30g)
Servings Per Container 16

Amount Per Serving		Mix Prepared
Calories		110 170
Calories from Fat	10	60
%Daily Value**		
Total Fat 1g*	1%	11%
Saturated Fat 0g	2%	22%
Trans Fat 0g		
Cholesterol 0mg	0%	13%
Sodium 115mg	5%	7%
Total Carbohydrate 25g	8%	8%
Dietary Fiber 1g	4%	4%
Sugars 18g		
Protein 1g		
Vitamin A	0%	4%
Vitamin C	0%	0%
Calcium	0%	2%
Iron	10%	15%

*Amount in Mix, Prepared contributes an additional 60 Calories (50 Calories from Fat), 6 g Total Fat (4.5 g Saturated Fat), 40 mg Cholesterol, 55 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, Tapioca Starch, Cocoa (processed with alkali), Rice Flour, Baking Powder (sodium acid pyrophosphate, baking soda, corn starch, monocalcium phosphate), Salt, Natural Vanilla Flavor.

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

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