





GLUTEN FREE
ULTIMATE FUDGE
 BROWNIE MIX

CHOCOLATE BLISS

Rich, decadent, and extra chocolatey, our mix makes the ultimate fudge brownie. It's sure to satisfy every sweet tooth.

YOU'LL NEED

-  1/2 CUP (8 TBSP) MELTED BUTTER*
-  2 TABLESPOONS WATER
-  2 LARGE EGGS
-  1 CUP CHIPS OR NUTS (OPTIONAL)

BAKER'S TIP:

For more cake-like brownies: Increase the melted butter to 10 tablespoons and use 3 eggs and no water. Mix and bake as directed. To customize your brownies, add 1 cup chips or nuts to the batter.

*TO MAKE NON-DAIRY, REPLACE BUTTER WITH VEGETABLE OIL.

NOTE: Egg substitutes not recommended for this product.

DIRECTIONS

- 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 melted butter, water, and eggs. Stir in mix (and chips/nuts). Spread batter evenly in greased pan.
- 3. BAKE** as directed in chart at right. When brownies are done, toothpick inserted into center will show a few moist crumbs but no raw batter. Cool at least 15 minutes before cutting.

For instructions on baking at high altitude visit Bakewith.us/Altitude

**MIX IT UP WITH:
 ROCKY ROAD BROWNIES**

Transform these brownies into a marshmallow-y, caramel-topped treat by making them into Rocky Road Brownies — a dessert you won't know how you lived without.

BAKE TIMES & TEMPS

| | | |
|-----------------|-------|------------|
| LIGHT METAL PAN | 350°F | 35-40 MINS |
| DARK METAL PAN | 325°F | 35-40 MINS |
| GLASS PAN | 325°F | 40-45 MINS |



RECIPE AT BAKEWITH.US/MIXITUP



**BAKING WITH JOY
 SINCE 1790**

Our gluten free mixes are carefully crafted to deliver the best-tasting baked goods using only simple, wholesome ingredients — the way we bake every day in our kitchens.

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 GLUTEN FREE
 BAKING PRODUCTS**



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

> 100% EMPLOYEE OWNED

**NEW
 LOOK!**



GLUTEN FREE
ULTIMATE FUDGE
 BROWNIE MIX



MADE WITH
**PREMIUM
 COCOA**

**RICH &
 FUDGY**

NET WT 17 OZ (1 LB 1 OZ) 482g



BEST IF BAKED BY:



07508G205H 211688



GLUTEN FREE
**ULTIMATE FUDGE
 BROWNIE MIX**

Nutrition Facts

16 servings per container
 Serving size 3 tbsps mix (30g)

| | Mix | Prepared |
|--------------------|----------------|----------------|
| Calories | 110 | 170 |
| | % Daily Value* | % Daily Value* |
| Total Fat | 1g 1% | 7g 9% |
| Saturated Fat | 0g 0% | 4.5g 23% |
| Trans Fat | 0g | 0g |
| Cholesterol | 0mg 0% | 40mg 13% |
| Sodium | 115mg 5% | 170mg 7% |
| Total Carbohydrate | 25g 9% | 25g 9% |
| Dietary Fiber | 1g 4% | 1g 4% |
| Total Sugars | 18g | 18g |
| Incl. Added Sugars | 18g 36% | 18g 36% |
| Protein | 1g | 2g |
| Vitamin D | 0mcg 0% | 0.1mcg 0% |
| Calcium | 10mg 0% | 10mg 0% |
| Iron | 2.2mg 10% | 2.3mg 15% |
| Potassium | 130mg 2% | 140mg 2% |

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

INGREDIENTS: CANE SUGAR, COCOA (PROCESSED WITH ALKALI), TAPIOCA STARCH, RICE FLOUR, BAKING POWDER (SODIUM ACID PYROPHOSPHATE, BAKING SODA, CORN STARCH, MONOCALCIUM PHOSPHATE), SALT, NATURAL VANILLA FLAVOR.

DISTRIBUTED BY
 KING ARTHUR BAKING COMPANY, INC.
 NORWICH, VERMONT 05055
 800-827-6836 | KingArthurBaking.com

NON-DAIRY*

Certified Gluten-Free by GFCO | GFCO.org

For information on allergens and cross-contact prevention, visit: KingArthurBaking.com/allergen-program

**DO NOT EAT RAW MIX,
 DOUGH, OR BATTER.**