



# Double Dutch Dark Cocoa

## POWDER

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 devil's food cake, hot fudge sauce, and chocolate muffins.

Ⓢ NET WT 16 OZ (1 LB) 454g

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King Arthur Baking Company, Inc. | Norwich, Vermont

KingArthurBaking.com | 800-827-6836

# Deep Dark Fudgy Brownies

- 2/3 cup (57g) Double Dutch Dark Cocoa Powder  
1 1/2 cups (298g) granulated sugar  
1/2 cup (57g) confectioners' sugar  
3/4 teaspoon salt  
1 cup (120g) King Arthur Unbleached All-Purpose Flour  
1 tablespoon (7g) espresso powder  
1 cup (113g) toasted pecans or walnuts, diced, optional  
1 cup (170g) semisweet chocolate chips, optional  
1/2 cup (99g) vegetable oil  
2 tablespoons (28g) water or brewed coffee  
3 large eggs

Preheat oven to 350°F. Lightly grease an 8" x 8" or 9" x 9" square pan.

In a large mixing bowl, whisk together cocoa, sugars, salt, flour, espresso powder, nuts, and chips. Add oil, water or coffee, and eggs, mixing until thoroughly combined. Spoon into pan, smoothing top.

Bake 33 to 35 minutes for 9" pan, or 40 to 45 minutes for 8" pan, until toothpick inserted into center comes out clean, or with just a few moist crumbs clinging to it. Brownies should feel set on edges, and center should look very moist, but not uncooked.

Remove from oven and cool 1 hour before cutting.

**Yield:** 16 to 25 brownies.

## Nutrition Facts

90 servings per container

**Serving size** 1 tbsp (5g)

Amount per serving

**Calories** **20**

% Daily Value\*

**Total Fat** 1g 1%

Saturated Fat 0.5g 3%

Trans Fat 0g

**Cholesterol** 0mg 0%

**Sodium** 0mg 0%

**Total Carbohydrate** 1g 0%

Dietary Fiber 1g 4%

Total Sugars 0g

Includes 0g Added Sugars 0%

**Protein** 1g

Vitamin D 0mcg 0%

Calcium 10mg 0%

Iron 1.9mg 10%

Potassium 210mg 4%

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

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

Store cool and dry.

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