INGREDIENTS: Cane sugar, King Arthur unbleached flour (wheat flour, enzyme or malted barley flour), cocoa (processed with alkali), sea salt, baking powder (monocalcium phosphate, baking soda, corn starch).

CONTAINS: WHEAT.

King Arthur Baking Company, Inc.
Norwich, Vermont 05055
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For information on allergens and cross-contact prevention, visit: KingArthurBaking.com/allergen-program

DO NOT EAT RAW MIX, DOUGH, OR BATTER.

ALL-AMERICAN BROWNIES
BAKES 16 BROWNIES

YOU'LL NEED
FUDGY BROWNIES

- ⅓ cup vegetable oil
- ¼ cup hot water
- 2 large eggs
- 1 cup chips or nuts, optional

CAKE-LIKE BROWNIES

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

DIRECTIONS

1. PREHEAT oven to 325°F. Grease one 8" x 8" x 2" pan.

2. COMBINE oil or butter, water, and eggs. Add mix and blend vigorously until shiny. Add up to 1 cup of your favorite chips or nuts. Spread batter evenly in prepared pan.

3. BAKE for 38 to 42 minutes, until set. A cake tester inserted into center will have a few moist crumbs, for fudgier texture, or 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.

For guidelines on baking at high altitudes, visit Bakewith.us/altitude

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

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