

100% EMPLOYEE OWNED



Bensdorp Cocoa

POWDER



European-style Dutch-processed cocoa.

Imported from France, with rich, full flavor, and deep mahogany color.
Ideal in recipes calling for Dutch-process cocoa. 22%-24% cocoa fat.

Ⓢ NET WT 14 OZ (397g)

Fudge Brownies

MAKES 2 DOZEN 2" SQUARE BROWNIES

Deeply chocolatey with Bentsdorp Cocoa, these brownies combine fudgy, ultra-moist texture with a subtle cake-like rise for the best of both worlds.

- 4 large eggs
- 1 1/4 cups (106g) Bentsdorp Cocoa Powder
- 1 teaspoon salt
- 1 teaspoon baking powder
- 1 teaspoon espresso powder
- 1 tablespoon vanilla extract
- 16 tablespoons (227g) unsalted butter
- 2 1/4 cups (447g) sugar
- 1 1/2 cups (180g) King Arthur Unbleached All-Purpose Flour or Gluten Free Measure for Measure Flour
- 2 cups (340g) chocolate chips

DIRECTIONS

Preheat oven to 350°F. Lightly grease 9" x 13" pan.

Beat eggs with cocoa, salt, baking powder, espresso powder, and vanilla for 1 minute, until smooth. In microwave safe bowl or pan set over low heat, melt butter, then add sugar and stir to combine. Continue to heat (or microwave) briefly, just until mixture is hot (about 110°F to 120°F), but not bubbling; it'll become shiny looking as it's stirred. Add to egg/cocoa mixture, stirring until smooth. Add flour and chips, stirring until smooth. Spoon batter into pan.

Bake brownies for 28 to 32 minutes, until toothpick inserted into center comes out clean, or with just a few moist crumbs. Brownies should feel set on edges, and center should look very moist but not uncooked. Remove from oven and cool completely.

BEST IF USED BY:

Nutrition Facts

66 servings per container

Serving size 1 tbsp (6g)

Amount per serving

Calories 20

% Daily Value*

Total Fat 1.5g 2%

Saturated Fat 1g 5%

Trans Fat 0g

Cholesterol 0mg 0%

Sodium 0mg 0%

Total Carbohydrate 3g 1%

Dietary Fiber 2g 7%

Total Sugars 0g

Includes 0g Added Sugars 0%

Protein 1g

Vitamin D 0mcg 0%

Calcium 8mg 0%

Iron 3mg 15%

Potassium 194mg 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: COCOA (PROCESSED WITH ALKALI).

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

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Store cool and dry.



WE'RE HERE TO HELP.

Call or chat online with our friendly, experienced bakers.

BAKER'S HOTLINE 855-371-BAKE (2253)
KingArthurBaking.com/bakers-hotline

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