

100% EMPLOYEE OWNED



# Double Dark Cocoa BLEND



**Rich Dutch-process and black cocoas.**

Our blend is intensely chocolatey with complex flavor and deep color.  
Use in any recipe calling for Dutch-process cocoa. 16%-18% cocoa fat.

Ⓢ NET WT 14 OZ (397g)

# Deep Dark Fudgy Brownies

MAKES 16 TO 25 BROWNIES

These are the darkest, moistest, richest brownies you'll ever bake. Our Double Dark Cocoa adds unsurpassed intense chocolate flavor.

- 2/3 cup (57g) Double Dark Cocoa Blend
- 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 and diced pecans or walnuts, optional
- 1 cup (170g) semisweet chocolate chips, optional
- 1/2 cup (99g) vegetable oil
- 2 tablespoons (28g) water or brewed coffee
- 3 large eggs

## DIRECTIONS

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

## BEST IF USED BY:

# Nutrition Facts

79 servings per container  
**Serving size** 1 tbsp (5g)

**Amount per serving**  
**Calories** 20

	% Daily Value*
<b>Total Fat</b> 1g	1%
Saturated Fat 0.5g	3%
Trans Fat 0g	
<b>Cholesterol</b> 0mg	0%
<b>Sodium</b> 0mg	0%
<b>Total Carbohydrate</b> 0g	0%
Dietary Fiber 1g	4%
Total Sugars 0g	
Includes 0g Added Sugars	0%

<b>Protein</b> 1g	
Vitamin D 0mcg	0%
Calcium 7mg	0%
Iron 2mg	10%
Potassium 208mg	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)

For information on allergens and cross-contact prevention, visit: [KingArthurBaking.com/allergen-program](http://KingArthurBaking.com/allergen-program)

KING ARTHUR BAKING COMPANY, INC.  
NORWICH, VERMONT 05055  
800-827-6836 | [KingArthurBaking.com](http://KingArthurBaking.com)

Store cool and dry.



**WE'RE HERE TO HELP.**  
Call or chat online with our friendly, experienced bakers.  
**855-371-BAKE (2253)**  
[KingArthurBaking.com/bakers-hotline](http://KingArthurBaking.com/bakers-hotline)

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